



STARTERS

Warm breads / porcini + truffle butter 14.0

Confit pork belly / sticky hoisin + honey / mango + kaffir lime / daikon / ponzu emulsion / puffed crackling 22.5

Seared halloumi / roasted honey apple / sesame seeds / pandan salt / chilli peanuts / tamarind dressing 20.0

Duck liver pate / orange gel / citrus marmalade / blood orange / crostini 21.5

Spiced calamari / pickled cucumber / bacon vinaigrette / citrus mayo 21.0

Warm olives / rosemary / citrus / aromatics 12.0

INDIVIDUAL

Green lip mussels / Akarua chardonnay / fennel, garlic + chilli broth / soft herbs / roasted baguette 31.5

Thyme, mozzarella + spinach arancini / truffle goats curd / honey roasted pumpkin / grana padano 31.5

SHARED PLATES

Cedar wood Mt Cook Alpine salmon / horseradish creme / seaweed crisp / lemon
serves two 44.5 / serves four 88.5

Central Otago lamb oyster shoulder / Akarua braised / tomato, fennel + mustard jam / fennel + citrus salt / prune jus
serves between two - four 94.0

Confit half duck / crisp roasted skin / tamarillo / soft herbs / duck jus
serves two 62.0

Slow cooked beef cheeks / aubergine jam / bok choy / chilli + garlic / hoisin + star anise jus
serves two 48.5

SIDES

Twice cooked Southland potatoes / chipotle mayo 14.0

Rocket + roasted yams / pickled yams / babaganoush / grana padano / miso emulsion / soft herbs 22.5

Roasted cauliflower / almond + garlic puree / pickled raisin paste / charred leek / toasted almonds / herb oil 22.5

Charred brussel sprouts / chorizo / pickled onion gel / kale / toasted almonds 22.5

ARTISAN PLATTER

Gibbston Balfour Pecorino - sheeps milk / Gibbston Autumn Gold - soft cow's milk / Whitestone Windsor Creamy Blue /
citrus + thyme olives / house made lavosh / house pickles / crostinis / fresh fruit / toasted nuts 53.5
add charcuterie + confit salmon with rocket gremolata 20.5