



STARTERS

Warm breads / porcini + truffle butter 16.0

Searred haloumi / kiwifruit / persimmon / mint / walnut / raspberry dressing 24.5
Rua Pinot Gris 2021 \$15 per glass

Searred prawns / squid ink mayo / prawn tuile / toasted buckwheat 25.0
Akarua Sauvignon Blanc 2019 \$14 per glass

Free range buttermilk fried chicken / sweetcorn emulsion / cucumber / pickled onion 24.5
Rua Chardonnay \$13.5 per glass

Duck liver pate / pear gel / Akarua mulled poached pear / dried pear / crostini 26.5
25 Steps Pinot Noir 2019 \$15.5 per glass

Warm olives / rosemary / citrus / aromatics 14.0

INDIVIDUAL

Artisan seafood chowder / market fish / salmon / prawns / mussels / potatoes / ciabatta 38.0
Akarua Chardonnay 2019 \$16.5 per glass

Maple roasted butternut pumpkin / pearl barley / olive pesto / cashew cream 32.0 (vegan)
Akarua Pinot Gris 2021 \$15.0 per glass

SHARED PLATES

Cedar wood Mt Cook Alpine salmon / horseradish creme / seaweed crisp / lemon
serves two 48.5/ serves four 96.0
De-Bettencor Sauvignon Blanc 2020 \$80 per bottle

Central Otago lamb oyster shoulder / Akarua braised / spiced cucumber labne /
fig + onion jam / fennel + citrus salt / port wine jus
serves between three - four 98.0
Kolo Bannockburn Pinot Noir \$145 per bottle

Free farmed roasted pork belly / pickled quince / quince puree / onion + sage crumble / cider jus
serves two 68.0
Akarua Lilyvale Pinot Noir 2019 \$135 per bottle

Sous vide venison rump / braised red cabbage puree / hazelnut + juniper berry soil / liquorice jus
serves two 72.0
The Siren Bannockburn Pinot Noir \$180 per bottle

Slow cooked beef cheek bourguignon pie / portobello mushroom / Akarua Pinot Noir / charred onion / crispy brisee pastry
serves two 52.5
Akarua Pinot Noir 2018 \$95 per bottle

SIDES

Twice cooked Southland potatoes / chipotle mayo 16.0

Spiced roasted Jerusalem artichoke / cavolo nero / harissa gel / artichoke crisp 23.5

Nevis Garden smoked beetroots / whipped goats curd / shaved fennel / horseradish crumb 26.0

ARTISAN PLATTER

Whitestone Airdale - semi soft cows milk / Whitestone Farmhouse brie / Whitestone Windsor 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