



### STARTERS

Warm breads / porcini + truffle butter 16.0

Seared halloumi / burnt pineapple, red pepper + almond romesco / pineapple gel / mint 24.5  
***Akarua Dry Riesling \$14.50 per glass***

Curried butterflied prawns / mango chutney / puffed poppadom / fried curry leaf 25.0  
***De-Bettencor Sauvignon Blanc 2020 \$80 per bottle***

Free range buttermilk fried chicken / sweetcorn emulsion / scallions / 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 / clams / potatoes / ciabatta 38.0  
***Akarua Chardonnay 2019 \$16.5 per glass***

Maple roasted butternut pumpkin / pearl barley / olive pesto / cashew cream 32.0  
***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 apple / apple puree / onion + sage crumble / cider jus  
serves two 68.0  
***Akarua Lilyvale Pinot Noir 2019 \$135 per bottle***

Slow cooked beef cheeks / Pinot noir bourguignon sauce / charred onion / pumpkin puree / crisp brisee pastry  
serves two 52.5  
***Akarua Pinot Noir 2018 \$95 per bottle***

### SIDES

Twice cooked Southland potatoes / chipotle mayo 16.0

Brussel sprout Caesar / anchovy + mustard emulsion / crispy prosciutto pangrattato / parmesan 25.5

Nevis Garden smoked beetroots / lemon ricotta / balsamic reduction glaze / almond dukkah 26.0

Roasted carrots / carrot + lime puree / miso dressing / fried onion / coriander + sesame crumb 23.5

### 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 + duck liver pate 20.5