



Entrée

Freshly Shucked Seasonal Oysters

Rhubarb Mignonette, Fresh Lemon

7/pcs | 1/2 doz – 38 | 1 doz – 72

Tempura Oysters

Lemon and Garlic Aioli, Fresh Herbs

8/pcs | 1/2 doz – 44 | 1 doz – 84

Pan-Seared Scallops | 30

Apple-Turnip Purée, Bacon Crumb, Crispy Kale, Herbs

Venison Tartare | 30

*Blueberries, Truffle Emulsion, Rye Crisp,
Pickled Shitake, Sorrel*

Home-Made Lobster Ravioli | 33

*Seafood Bisque, Pistachio Crumb, Fermented Chilli Oil,
Micro Coriander*

Kingfish Crudo | 29

*Jalapeño Kosho, Pickled Melon,
Dashi Gelée, Puffed Rice, Dill*

Chargrilled Octopus | 30

*Roasted Spiced Tomato, Kiwifruit, Chickpea,
Smoked Paprika Oil*

“Freedom Farm” Crispy Pork Belly | 30

*Cauliflower Puree, Sweet & Sour Pear, Seaweed,
Charred Broccolini, Jus*

Wild Arugula and Apple Salad | 23

*Kohlrabi, Cucumber, Mustard Vinaigrette,
Toasted Nuts, Dill*

Tomato Carpaccio | 25

*Burrata, Honey Vinaigrette, Apricot Gelée,
Micro Basil*

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Main Course

Long Line Market Fish | 49

Roasted Bell Pepper Rouille, Lentil Ragout, Cloudy Bay Clams, Pea Shoot

“Bostock Organic” Roasted Chicken Breast | 48

Spiced Cashew, Saffron, Cardamom, Green Asparagus, Sorrel

Seared Canter Valley Duck Breast | 49

Watercress Emulsion, Tamarillo, Star Anise, Cavalo Nero, Nasturtium

“Hawkes Bay” Lamb Rump | 49

Smoky Carrot, Edamame, Whipped Goat Curd, Buckwheat, Minted Jus

Braised Pure South Short Rib | 52

Caramelised Onion, Wild Mushroom, Horseradish Crème, Sorrel

Ricotta and Spinach Agnolotti | 43

Roasted Pumpkin, Cherry Tomato, Garam Masala, Sage Butter, Pecorino

Spiced Aubergine Ratatouille | 41

Cumin Yoghurt, Zucchini, Pomegranate, Peanut Dukka

Grill Section

All cuts are served with a selection of
sauce and mustard

Red Wine Jus |

Cognac Peppercorn Sauce |

Bearnaise

Speckle Park Eye Fillet – 200g 54

Handpicked Scotch Fillet – 250g 59

“Southern Station” MBS-7 Wagyu 120
Beef Sirloin – 250g
(Comes with 2 complementary sides)

Sides

Green Bean and Broccolini,
Almond, Raisin 16

Baby Cos Salad,
Anchovy Dressing, Parmesan 16

Shoestring Fries, Garlic Aioli 15

Mesclun Lettuce, Red Wine
Vinaigrette 15

Oven Roasted Rosemary Potato,
Sour Cream, Chives 15

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Dessert Menu

Lime Meringue Pie 2.0 | 25

*Lime Mousse, Lime Curd, GF Sable, Crunch Meringue,
Lime Coconut Ice Cream*

Coffee, Caramel and Chocolate Cubes | 25

*Valrhona Dulcey Crèmeux, Salted Caramel, Coffee Crèmeux,
Espresso, Dark Chocolate Crèmeux, Chocolate Pavé,
Homemade Coffee-Infused Ice Cream*

Strawberry Tiramisu | 25

*Strawberry and Vanilla Mascarpone Cream,
Strawberry Crumble, Fresh Strawberry, White Chocolate*

Valrhona Yuzu Inspiration and Almond | 25

*Vegan Valrhona Yuzu Inspiration Mousse,
Almond Biscuit, Coconut Cream*

Cheese Platter | 49

*French & NZ cheese, Crackers, Dried fruits,
Grapes, Nuts, Quince paste*

Digestif 30ml

Bumbu Affogato | 21

Espresso, Vanilla Bean Ice-Cream, Bumbu Crème

Massenez Poire Prisonniere | 18

Bumbu Crème | 15

Amaro Averna | 14

Ricard | 14

Dessert Wines 75ml

2019 Chateau Les Garonnelles, Sauternes | 20
Bordeaux, FR

NV M.Chapoutier Bila-Haut, Banyuls | 18
Languedoc-Roussillon, FR

NV Campbells Rutherglen, Topaque | 17
Rutherglen, AU

2018 Gibbston Valley 'Late Harvest', Pinot Gris | 18
Central Otago

Port & Sherry 75ml

Taylor Tawny Port (10Y) | 16

Taylor Tawny Port (20Y) | 45

Taylor Reserve | 18

Taylor Chip Dry, Extra Dry White Port | 18

Tio Pepe Fino Sherry | 14

Cognac Armagnac 30ml

Darroze Grands Assemblages VSOP

Bas Armagnac | 18

Hennessey V.S.O.P | 22

Martell V.S | 14

Martell X.O | 44

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