



## STARTER

### **Olaf's Artisan Breads 9.00 (for 2) 18.00 (for 4)**

Whipped butter, balsamic, extra virgin olive oil

### **Fresh Seasonal Oysters M.P**

Natural or buttermilk battered

Sherry shallot dressing, balsamic vinegar, chilli jam

### **Tokyo Fried Chicken 20.95**

Baby cos, red cabbage & Parmesan slaw, red wine vinegar, chilli, aioli

### **Crispy Soft Shell Crab 25.95**

XO sauce, spring onion, cucumber, peanuts, coriander, mint, pickled radish

### **Sanchoku Eye Fillet Carpaccio 27.95**

Soy mayonnaise, black garlic, pickled shiitakes, bitter leaves, kumara crisps

### **Big Glory Bay Salmon & Avocado Tartare 26.95**

Chilli, coriander, cucumber, capers, beetroot paint, quail egg

### **Duck Liver & Foie Gras Parfait 19.95**

Pear & raisin chutney, walnuts, 6 grain bread

### **Botswana Peking Duck 26.95**

Cucumber, carrot, spring onion salad, steamed pancakes, hoisin

### **Coconut Prawn Salad 31.95**

Lychee & lime salsa, cashew nuts, mango gel, squid ink, tapioca crisp

### **Spanish Style Whitebait 32.95**

Red chilli, garlic, extra virgin olive oil, herb salad

## MAIN

### **Crispy Half Duckling 42.95**

Blackberries, parsnip purée, baby vegetables, watercress, duck jus

### **Crispy Pork Belly 40.95**

Carrot & ginger purée, smoked sour cream, kale, fondant potato

### **Cardrona Lamb Rack 51.95**

300gm rack, courgette purée, sweet peas, spinach, potato gratin, mint oil, port jus

### **Wasabi Furikake Yellowfin Tuna 41.95**

Vietnamese soba noodle salad, mango, pawpaw, peanuts, coriander, chilli

### **Semolina Gnocchi 35.95**

Caponata, grilled halloumi, rocket, herb verde



## FROM THE BUTCHERS BLOCK

180gm	Savannah Angus Eye Fillet (add bacon 2.95)	Grass Fed, Manawatu Region (NZ)	36.95
300gm	Wagyu Scotch Fillet (marble score 3+)	Grain Fed, Queensland (AUS)	46.95
350gm	Sanchoku Wagyu Sirloin (marble score 5)	Grain Fed, Queensland (AUS)	97.95
250gm	Raukumara Ranges Venison Loin	Bay of Plenty (NZ)	50.95

## FROM THE OCEAN

190gm Big Glory Bay King Salmon fillet	33.95
200gm Crispy Skin Snapper Fillet	34.95

## SAUCES & BUTTERS

Blue Cheese	Thyme & Pinot Jus	Béarnaise	Anchovy Butter
Cep Jus	Chipotle & Barbeque	Horseradish	Garlic & Parsley Butter
Green Peppercorn	Mushroom & Cognac	Truffle Butter	Fennel & Lemon Butter

(all sauces & butters 3.95 each)

## SALADS

Botswana slaw, cabbage, carrot, apple, horseradish	10.95   16.95
Beetroot, feta, walnut, soft herbs, Cabernet vinaigrette	11.95   17.95
Greek salad, cucumber, baby spinach, tomato, gordal olives, feta, lemon dressing	11.95   17.95

## SIDES

Straight cut fries, aioli	8.95
Buttermilk crumbed onion rings	9.95
Duck fat potatoes	9.95
Macaroni cheese, bacon	10.95
Steamed seasonal vegetables	10.95
Green beans, macadamia nut dressing	10.95



## DESSERT

### **Chocolate Crèmeux 16.95**

Chocolate sponge, orange curd, caramel chocolate mousse, brownie crumble, salted caramel ice cream

### **Vanilla Crème Brûlée 16.95**

Cherry sorbet, rice flakes, pickled cherries, meringue cigars

### **Lemon Curd 16.95**

Pistachio sponge, mascarpone mousse, candied pistachios, yoghurt sorbet, brown butter crumble

### **Orange Cheesecake 16.95**

Blood orange sorbet, candied orange, fried milk rocks, orange tuile

### **Petit Fours 13.95**

Salted caramel bonbon, magnum mousse, tiramisu choux bun, raspberry & strawberry macaron

### **Sorbet Selection 12.95**

Ask for today's flavour

## CHEESE SELECTION

Served with honeycomb, charcoal ciabatta & water crackers

**14.95 (for 1) 24.95 (for 2) 33.95 (for 3) 41.95 (for 4)**

### **The Drunken Nanny, Black Tie**

Ash covered 2 weeks old goat cheese, pasteurised - Martinborough, NZ

### **Mt Eliza, Blue Monkey**

Traditional Stilton blue, rich & buttery - Katikati, NZ

### **Talbot Forest, Vintage Cheddar**

Five year aged cheddar, crumbly texture - Geraldine, NZ

### **Mercer, Pecorino**

Sheep's milk, big gamey taste with firm texture - North Waikato, NZ