



BAR MENU

Available until late

Freshly Shucked Market Oysters

½ dozen 45.95 / dozen 85.95

Natural or buttermilk tempura

Sherry shallot dressing, barrel-aged balsamic, fresh lemon

Southland Hare Croquettes 28.95

Native herb gouda, caramelised onion & stout aioli

Wagyu Cheeseburger 33.95

Brioche bun, pickles, tomato chutney, chipotle mayonnaise, fries

Market Fish Crudo 33.95

Coconut cream, compressed citrus, finger lime caviar, puffed wild rice & coconut

Botswana Peking Duck 32.95

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

Crispy Squid 31.95

Botswana spice blend, yuzu aioli, fresh lemon

South Island Wagyu Beef Tartare 35.95

Cornichons, shallots, parsley, bone marrow dressing, cured egg yolk, potato crisps

Botswana Charcuterie Plate 150 grams 62.95

Wagyu beef bresaola, salami di Birra,

pork Coppa, lamb prosciutto, pork rillettes served with peach chutney, sourdough
baguette, crackers, house pickles and fennel-roasted olives

Chicken Liver Pâté 29.95

Ruby port jelly, pickled beetroot, cornichons, crostini

Mac & Cheese Croquettes 18.95

Wood roasted pepper purée

Shoestring fries 14.95

Tomato sauce

Onion Rings 15.95

Mustard aioli

House-baked Rye Sourdough 14.95

Served with sea salt butter & EVOO