



ENTRÉES

Freshly Shucked Market Oysters

½ Dozen 42.95 Dozen 82.95

Natural or buttermilk battered

Sherry shallot dressing, fresh lemon, balsamic vinegar

or

Chilli jam, fresh lime, crispy shallots

West Coast NZ Whitebait (75gm) 39.95

South Island style fritter, mixed garden leaves, wonder bread

or

Spanish style, red chilli, garlic, green leaf salad, fresh baguette

French Onion Soup 28.95

Emmental & crouton

Soup of the Day 25.95

Served with warm bread & whipped butter

Braised Baby Octopus 31.95

Red cabbage marmalade, caulilini, macadamia nuts, red chimichurri

Botswana Peking Duck 29.95

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

Atlantic Scallops 33.95

Soy glazed bok choy, crispy kale, sesame seeds, tamarillo coulis

Fiordland Red Deer Tartare 31.95

Horseradish, baby capers, cornichon, game chips, free range egg yolk,
Kaitaia fire gel

Seared Fijian Yellowfin Tuna Tataki 32.95

Wasabi panna cotta, ponzu, salmon caviar, wakame salad, coriander,
pickled shiitake mushrooms

Roasted Parsnip 28.95

Salted nut granola, sunflower pesto, pickled pears

Crispy Squid 29.95

XO marinade, Asian slaw salad, peanuts, kimchi mayonnaise

Devilled Duck Livers 27.95

Fried bread, spinach, kumara crisp, Madeira jus

Pan Fried Risotto 32.95

Braised Otago rabbit, Parmesan foam, capers, olives, red wine reduction



MAINS

Crispy Half Duck 62.95

Kumara mash, orange, roasted eggplant, cherry & cinnamon compote,
Madeira duck jus

Roast Cauliflower 36.95

Roast cauliflower, tahini, walnut, raisins, Italian parsley, lemon, aged Balsamic & olive oil

Roasted Market Fish 48.95

Fennel and almond purée, crispy linguine, orange, black olive soil

Grilled Lamb Saddle 49.95

Pumpkin & miso purée, crumbed oyster mushroom, truffle polenta gnocchi, grape mustard,
lamb & rosemary jus

Fiordland Venison Loin 51.95

Pancetta, fondant potato, seasonal carrots, boysenberry salsa, coral tuile

**Lunch & Dinner 12:00pm – Late
Open 7 days**

Please advise your server of any dietary requirements



FROM THE BUTCHER'S BLOCK

1.2kg	Slow Roasted Whole Lamb Shoulder	Lumina, Central Otago (NZ)	122.95
1.4kg	Slow Roasted Whole Lamb Shoulder	Royalburn, Arrowtown (NZ)	139.95
300gm	Merino Lamb Rack	Alpine Merino, Cardrona (NZ)	67.95
300gm	Speckle Beef Sirloin	Grass Fed, Hawke's Bay (NZ)	54.95
180/250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu (NZ)	42.95/50.95
180/250gm	Savannah Angus Fillet Mignon	Grass Fed, Manawatu (NZ)	47.95/55.95
300gm	Southern Stations Wagyu Scotch (mbs 7)	Grain Finished, Canterbury (NZ)	92.95
200gm	Lake Ohau Wagyu Eye Fillet (mbs 4-6)	Grain Finished, Lake Ohau (NZ)	71.95
450gm	Savannah Angus Ribeye on the Bone	Grass Fed, Manawatu (NZ)	67.95
500gm	Savannah Angus Beef T-bone	Grass Fed, Manawatu (NZ)	57.95

FROM THE OCEAN

175gm	Big Glory Bay King Salmon Fillet	41.95
300gm	Grilled Garlic Australian Banana Prawns	64.95
200gm	Market Catch	42.95

SAUCES & BUTTERS 5.95

Garlic & Parsley Butter	Mushroom & Cognac	Horseradish
Lemon & Chive Butter	Lamb & Rosemary Jus	Béarnaise
Blue Cheese Butter	Thyme & Pinot Jus	Green Peppercorn
Bone Marrow & Truffle Butter	Chicken Gravy	Mustard Selection

SALADS

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps	16.95
Clevedon buffalo mozzarella, broad beans, tomato, mint, lemon & aged balsamic vinegar	18.95
Simple garden vegetable salad, capers & oregano dressing	15.95
Botswana slaw, cabbage, carrot, apple & horseradish	16.95
Preserved autumn mushroom salad, cos lettuce, walnuts & feta cheese	15.95

SIDES

Bacon, sage & onion stuffing, chicken gravy	15.95	Braised beef croquettes, mustard mayonnaise	16.95
Macaroni, cheese & bacon	15.95	Wagyu beef fat braised carrots	15.95
Potato purée, chicken gravy	15.95	Shoestring fries	13.95
Duck fat potatoes	16.95	Brussels sprouts, pancetta, truffle mayonnaise	15.95
Seasonal vegetables	15.95	Grilled scallops 70gm	18.95
Buttermilk crumbed onion rings	15.95	Grilled prawns 70gm	18.95