



ENTRÉE / LIGHT LUNCH

Freshly Shucked Market Oysters

½ Dozen 46.95 / Dozen 86.95

Natural or buttermilk battered

Sherry shallot dressing, chilli jam or red onion mignonette

75gm West Coast (NZ) Whitebait 42.95

South Island style fritter, mixed garden leaves, Wonder bread

or

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

Devilled Duck Livers 29.95

Fried bread, spinach, kumara crisp, Madeira jus

East Coast Crayfish Bisque 36.95

Chives, herb oil, toasted sourdough

Tuna Tiradito 33.95

Lime juice, chilli, coriander, sesame seeds, crispy corn

Soup of the Day 27.95

Served with warm bread

French Onion Soup 32.95

Emmental & croutons

East Coast Paua Toastie 38.95

Kiwi onion dip, chives

Botswana Peking Duck 32.95

Pickled cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Grilled Atlantic Scallops 34.95

Gochujang and tomato emulsion, pearl couscous, orange gel, lime foam

Fiordland Red Deer Tartare 32.95

Fresh horseradish, baby capers, cornichon, croûtes, free range egg yolk,

Kaitia Fire gel

Crispy Squid 31.95

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Chargrilled Winter Vegetables 27.95

Heirloom carrots, cauliflower, broccolini, courgette, dukkah, hummus, lemon curd



LUNCH MAIN

Pan Fried Blue Cod 56.95

Chargrilled leek, yuzu gel, parsnip puree, red tobiko, fish fumet

Grilled Free Farm Pork Cutlet 48.95

Fondant potato, green beans, caramelised apple, sautéed mushroom, thyme & Pinot Noir jus

Shiitake Mushroom Risotto 31.95

Broccoli, truffle celeriac, white miso & almond emulsion, beetroot powder, Parmesan cheese

Fiordland Venison Loin 56.95

Kumara toffee purée, forest mushrooms, salted caramel pearl onions, red wine jus

Canterbury Duck Leg Cassoulet 60.95

Toulouse sausage, bacon, baby carrots, garlic & thyme, celeriac puree

BFC – Botswana Fried Chicken 37.95

Free range chicken supreme, southern spices, potato purée, chicken gravy, horseradish slaw

Botswana Fish Tacos 33.95

Battered blue cod, soft taco, grilled corn pico de gallo, gochujang mayonnaise, coriander, lime, shaved chilli

Steak Frites

180gm 54.95 / 250gm 62.95

Grilled eye fillet, mushroom & Parmesan gratin, shoestring fries, peppercorn sauce

Royalburn Lamb Loin 55.95

Herb crust, white onion soubise, salsa verde, grilled heirloom carrots, lamb & rosemary jus

Mushroom Cannelloni 40.95

Vegetable broth, pickled seasonal mushroom, white jelly mushroom, macadamia cream, chives

Lunch & Dinner 11am – 11pm

Open seven 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)	130.95
300gm	Lumina Lamb Sirloin	Lumina, Central Otago (NZ)	63.95
300gm	Royalburn Lamb Rack	Royalburn, Arrowtown (NZ)	78.95
180/250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu (NZ)	48.95/56.95
180/250gm	Savannah Angus Fillet Mignon	Grass Fed, Manawatu (NZ)	54.95/62.95
250gm	Lake Ohau Wagyu Bavette (mbs 4-6)	Grain Finished, Mackenzie Basin (NZ)	64.95
550gm	Lake Ohau Wagyu Beef Short Rib (mbs 4-6)	Grain Finished, Mackenzie Basin (NZ)	72.95
500gm	Savannah Angus Beef T-bone	Grass Fed, Manawatu (NZ)	78.95
500gm	Dry Aged Ribeye on the Bone	Grass Fed, Manawatu (NZ)	94.95
300gm	Southern Stations Wagyu Sirloin (mbs 7+)	Grain Finished, Canterbury (NZ)	109.95
300gm	Southern Stations Wagyu Scotch (mbs 7+)	Grain Finished, Canterbury (NZ)	124.95

FROM THE OCEAN

175gm	Big Glory Bay King Salmon Fillet	44.95
200gm	Pan Fried Blue Cod	48.95
300gm	Grilled Australian Banana Prawns, Garlic & Parsley Butter	65.95

SAUCES & BUTTERS

Garlic & Parsley Butter	5.95	Thyme & Pinot Noir Jus	6.95	Béarnaise	5.95
Lemon & Chive Butter	5.95	Lamb & Rosemary Jus	6.95	Horseradish	5.95
Blue Cheese Butter	5.95	Mushroom & Cognac	6.95	Chicken Gravy	6.95
Bone Marrow & Truffle Butter	5.95	Café De Paris Butter	5.95	Green Peppercorn	6.95

SALADS

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps	18.95
Roast beetroot, baby carrots, whipped Goats cheese, toasted walnut, truffle & Otago honey dressing	18.95
Garden green leaves, sherry shallot dressing	15.95
Raw broccoli salad, bacon, almonds, raisins, sunflower seeds, Parmesan cheese, sunflower shoots	17.95
Botswana winter salad, tomato, cucumber, red onion, capers, candied pecan nuts, mesclun, raspberry dressing	19.95

SIDES

Macaroni, cheese & bacon	18.95	Corn crème brûlée	16.95
Potato purée, chicken gravy	17.95	Roasted bone marrow, shallot dressing	16.95
Duck fat potatoes	19.95	Wagyu beef fat braised carrots	16.95
Seasonal vegetables	17.95	Potato gratin, Parmesan, truffle, thyme	16.95
Creamed winter greens	15.95	Shoestring fries	15.95
Buttermilk crumbed onion rings	17.95	70gm Grilled prawns	18.95
30gm sizzling NZ whitebait, red chilli, garlic	22.95	70gm Grilled scallops	20.95
Botswana slaw cabbage, carrot, apple & horseradish	16.95		