



ENTRÉE

Freshly Shucked Market Oysters

½ Dozen 46.95 / Dozen 86.95

Natural or buttermilk battered

Sherry shallot dressing, chilli jam or red onion mignonette

West Coast (NZ) Whitebait 75gm 43.95

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

Tuna Tiradito 34.95

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

Soup of the Day 27.95

Served with warm bread, whipped butter

French Onion Soup 32.95

Emmental & croutons

East Coast (NZ) Paua Toastie 38.95

Kiwi onion dip, chives

Botswana Peking Duck 33.95

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

Grilled Atlantic Scallops 35.95

Corn purée, pea espuma, Ikura caviar, garlic chips

Fiordland Red Deer Tartare 33.95

Horseradish, baby capers, cornichon, croûtes, free range egg yolk, Kaitaia Fire gel

Crispy Squid 33.95

Peanut & cucumber relish, kimchi mayonnaise, chilli syrup

Crab & Asparagus Risotto 31.95

Pea purée, pickled asparagus

Summer Vegetables 27.95

Heirloom tomatoes, grilled peach, hazelnuts, burrata, basil, orange gel



MAIN

Confit Leg of Duck 62.95

Baby spinach, broccolini, baby onion, watercress, carrot & ginger purée, caramel raspberry jus

Courgette Roulade 39.95

Walnut & hazelnut marrow, eggplant, pickled carrot, tomato & capsicum salsa

Pan Fried Market Fish 57.95

Cherry tomatoes, sautéed spinach, kawakawa & lemon beurre blanc, seaweed cracker, mandarin foam

Royalburn Lamb Loin 62.95

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

Fiordland Venison Loin 57.95

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

**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)	134.95
300gm	Royalburn Lamb Rack	Royalburn, Arrowtown (NZ)	78.95
180/250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu (NZ)	51.95/59.95
180/250gm	Savannah Angus Fillet Mignon	Grass Fed, Manawatu (NZ)	57.95/65.95
250gm	Lake Ohau Wagyu Bavette (mbs 4-6)	Grain Finished, Mackenzie Basin (NZ)	68.95
500gm	Savannah Angus T-bone	Grass Fed, Manawatu (NZ)	78.95
500gm	Dry Aged Ribeye on the Bone	Grass Fed, Manawatu (NZ)	98.95
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 Market Fish	49.95
300gm	Grilled Australian Banana Prawns, Garlic & Parsley Butter	65.95

SAUCES & BUTTERS 6.95

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

SALADS

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps	19.95
Cured courgette salad, feta cheese, pine nuts, capsicum, mint	19.95
Garden green leaves, sherry shallot dressing	17.95
Raw broccoli salad, bacon, almonds, raisins, sunflower seeds, Parmesan cheese, sunflower shoots	18.95
Botswana Greek salad, feta cheese, olives, picked oregano, chickpeas	19.95

SIDES

Macaroni, cheese & bacon	19.95	Spiced crab & corn crème brûlée	18.95
Potato purée, chicken gravy	19.95	Shoestring fries	17.95
Duck fat potatoes	21.95	Buttermilk crumbed onion rings	19.95
Wagyu beef fat braised carrots, mint & cumin yoghurt, chives	18.95	Sizzling West Coast (NZ) whitebait 30gm, red chilli, garlic, olive oil	22.95
Seasonal vegetables	18.95	Grilled prawns 70gm	19.95
Botswana slaw cabbage, carrot, apple & horseradish	18.95	Grilled scallops 70gm	22.95
Potato croquettes, bacon & mozzarella, avocado ranch dressing	19.95		