



New Year's Eve 2023

TO START

Freshly Shucked Market Oysters ½ dozen \$42 / dozen \$84

Natural or tempura

House Baked Rye Sourdough \$14

Olive oil & aged balsamic, herb & sea salt butter

ENTRÉE

Hokkaido Scallops \$34

Avocado Crème, Granny smith apple, yuzu & mint vinaigrette, lime caviar

Botswana Peking Duck \$29

Hoisin, carrot, spring onion, cucumber, steamed pancakes

Southern Stations Wagyu Carpaccio \$34

Sesame soy dressing, fresh daikon, black garlic aioli, pickled nashi

Botswana Charcuterie Plate 150 grams: \$53 / 280 grams: \$99

Pohutukawa-smoked Wagyu beef Taranaccio, venison Savernaccio, Black Origin beef salami, pork Coppa, lamb prosciutto, pork rillettes served with peach chutney, sourdough baguette, crackers, house pickles and fennel roasted olives

MAINS

Carved Roast Rack of Lamb \$59

Mint labneh, Heirloom carrot, basil oil, caramelized shallots, Romesco

Pressed Confit Pork Belly \$45

Roasted Central Otago apricot, butter almond crumble, brioche-crème fraiche parfait

Braai Roasted Kingfish \$49

Toasted Freekeh, fire roasted peppers & dates, Chermoula yogurt

Roasted Cauliflower \$37

Charred broccolini, toasted quinoa & walnuts, whipped tahini, pomegranate molasses



BUTCHER'S BLOCK

180g Southern Stations Wagyu Eye Fillet BMS 3/4	Grain-fed, Manawatu (NZ)	\$58
250g Savannah Eye Fillet	Grass-fed, Manawatu (NZ)	\$53
450g Savannah Bone in Rib-eye	Grass-fed, Manawatu (NZ)	\$72
300g Aura Scotch BMS 6/7	Grain-fed, South Canterbury (NZ)	\$125
300g Handpicked Sirloin	Grass-fed, Lake Ohau (NZ)	\$51
250g Lake Ohau Bavette BMS 7/8	Grain-fed, Lake Ohau (NZ)	\$43

Sauces – all available \$6

SIDES

Wagyu braised carrots \$15

Duck fat potatoes \$16

Shoestring fries \$13

Botswana slaw \$16

Macaroni & cheese \$15

Pancetta, prosciutto pangrattato

Caprese salad \$19

Buffalo mozzarella, basil, balsamic

Cos salad \$18

Ranch dressing, pancetta, parmesan

Green summer vegetables \$14

Romesco, roasted almonds

DESSERT

Kamahi Honey & Rosemary Crème Brulée \$20

Herb shortbread, Gisborne blueberry sorbet

Chocolate & Raspberry Truffle Log \$20

Pistachio cake, lemon sorbet

Warm Apple Strudel \$20

Brandy vanilla custard, buttermilk ice cream, burnt white chocolate

NZ Artisan Cheese Selection \$30