

Onslow Milk Rolls *Holly Bacon Fat, Maple Butter / 10*

RAW

Ossetra Caviar *Bump / 30*

Ossetra Caviar Tin *Chopped Egg, Chives, Crème Fraîche, Shallots, Kumara Blini / 30g - 280 / 100g - 600*

Market Oysters *Chardonnay Mignonette, Lemon / Half Dozen - 48*

TREATS

Deville Egg *Ossetra Caviar / 20*

Chatham Islands Crayfish Éclair *Organic Egg, Spiced Bisque, Herbs / 22*

Fried Bread *Whipped Goats Cheese, Truffle Honey, Rosemary / 14*

Baked Storm Clam *Burnt Butter, Fennel Pepper, Garden Herbs / 20*

STARTERS

Ruakākā Kingfish Crudo *Pink Grapefruit & Lime Dressing, Crème Fraîche, Vanilla Oil, Rosemary / 34*

Beurre Noisette Roasted Celeriac *Apple Mustard, Fried Shallots, Hazelnut, Thyme / 28*

Duck Pastrami *Red Wine Braised Cabbage, Horseradish Sour Cream, Dill / 28*

Yellowfin Tuna Carpaccio *King Prawn Bearnaise, Pickled Cipollini Onions / 36*

SALMON TROLLEY

Cured Mt Cook Alpine Salmon *Garden Herbs, Treacle Bread, Pickled Cucumber, Honey Mustard / 34*

MAINS

Butter Poached Snapper *Fennel Purée, Oyster Cream, Potato Crumb / 56*

Braised Beef Cheek *Leek à La Crème, Swede, Turnip, Thyme / 48*

Wild Venison Striploin *Braised Venison Neck, Savoy Cabbage, Artichoke / 58*

Cambridge Duck Breast *Blackberry Ketchup, Cromwell Cherries, Thyme / 62*

Southern Stations Wagyu Sirloin *Braised Paua Cream, Potato Croquette, Pickled Wakame / 95*

12 Hour Lumina Lamb Shoulder *Miso Bagna Càuda, Broccolini, Lemon, Pecorino (to share) / 110*

SIDES

Oak Lettuce Salad *Cos, Radicchio, Garden Herbs, French Vinaigrette / 15*

Roasted Brussels Sprouts *Pecorino Foam, Pine Nuts, Confit Shallots / 22*

Creamed Agria Potato Gratin *Thyme, Grana Padano / 16*