

**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*

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

**Veal Tartare** *Fried Cloudy Bay Storm Clam, Egg Sabayon / 20*

#### STARTERS

**Heirloomacy Heirloom Tomato** *Romesco, Whipped Clevedon Buffalo Curd, Basil / 28*

**Ruakākā Kingfish Crudo** *Cucumber & Lime Aji Verde, Tomato Chutney, Garden Flowers / 34*

**Celeriac Hasselback** *Apple Mustard, Fried Shallots, Hazelnuts, Thyme / 28*

**King Prawn Carpaccio** *Crispy Shell, Vinaigrette, Bisque Mousseline / 32*

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

#### SALMON TROLLEY

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

#### MAINS

**Pan Seared Snapper** *Smoked Marlborough Mussels, Pickled Carrot, Dill / 56*

**Fruits Of The Sea** *Grilled Prawn, Octopus, Scampi, Fried Calamari, Clams / 120*

**Wild Venison Striploin** *Braised Venison Neck, Savoy Cabbage, Chestnut, Blackberry Ketchup / 58*

**Cambridge Duck Breast** *Juniper Spice, Caramelised Fig, Daikon, Citrus Glaze / 62*

**Southern Stations 200g Wagyu Scotch** *Braised Paua Cream, Potato Croquette, Pickled Wakame / 90*

**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, Thyme / 22*

**Triple Cooked Agria Potatoes** *Confit Garlic, Chives / 16*