

**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 / Te Kouma - 48 / Bluff - 52*

#### TREATS

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

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

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

#### STARTERS

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

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

**Smoked Duck Breast** *Chicken Liver Parfait, Cromwell Cherries, Maple & Black Pepper / 26*

**King Prawn Carpaccio** *Crispy Shell, Vinaigrette, Bisque Mousseline / 30*

**Three Cheese Stuffed Courgette Flower** *Courgette Purée, Crispy Basil / 28*

#### SALMON TROLLEY

**Big Glory Bay Salmon** *Garden Herbs, Canelé, Pickled Cucumber, Honey Mustard / 34*

#### MAINS

**Pan Seared Market Fish** *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) / 98*

#### 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*