

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*

TREATS

Crumbed Devilled 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, Green Tomato Chutney, Garden Flowers / 34*

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

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) / 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*