

ON SLOW

Onslow Milk Rolls – Holly Bacon Fat, Maple Butter 10

RAW

Ossetra Caviar, Bump 30

Ossetra Caviar, Tin – Chopped Egg, Chives, Crème Fraîche, Shallots, Kūmara Blini 280/30g, 600/100g

Market Oysters – Mignonette, Lemon 48/half doz.

TREATS

Fried Bread – Whipped Goats Cheese, Truffle Honey, Rosemary 14

Crumbed Devilled Egg – Paprika, Chive 14

Chatham Islands Crayfish Éclair – Organic Egg, Spiced Bisque, Herbs 22

Onslow Fried Chicken – Courgette Pickle, Ossetra Caviar 26

STARTER

Kingfish Crudo – Pink Grapefruit & Lime Dressing, Crème Fraîche, Vanilla Oil, Rosemary 34

Comté Cheese Tart – Green Apple, Frisée, Piedmont Hazelnut 28

Kūmeu Courgette Flower – Smoked Buttermilk Ricotta, Lemon Cream, Makrut Lime 26

Greenfern Asparagus – Macadamia Crème, Cacao Nibs, Cromwell Peach 30

Yellowfin Tuna Carpaccio – King Prawn Bearnaise, Pickled Cipollini Onions 36

TROLLEY

Mt Cook Alpine Salmon Pastrami – Treacle Bread, Pickled Cucumber, Honey Mustard 34

MAIN

Poached Snapper – Cloudy Bay Clams, Horseradish, Caulilini, Green Olive, Almond 56

Fiordland Venison – Red Deer Black Pudding, Preserved Cherries, Beetroot, Burnt Onion 65

Cambridge Duck Breast – Blackberry Ketchup, Braised Witloof, Roasted Grapes, Gastrique, Thyme 62

Southern Stations Wagyu Scotch – Braised Pāua Cream, Potato Croquette, Pickled Wakame 95

12 Hour Lumina Lamb Shoulder – Miso Bagna Càuda, Broccolini, Lemon, Pecorino (to share) 125

SIDE

Oak Lettuce Salad – Cos, Radicchio, Garden Herbs, French Vinaigrette 15

Roasted Baby Carrots – Saffron Rouille, Pistachio 22

Confit Duck Fat Potato – Cultured Cream, Grana Padano, Oregano, Lime 18