ONSLOW

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 Créme, 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 Sirloin – 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*

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OCTOBER