

**ON SLOW TASTING MENU**  
**135 / PP**

**Fried Bread** Il Casaro Stracciatella, Sichuan Pepper, Olive Oil  
**Fiordland Crayfish Eclair** Spiced Bisque, Basil

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**Kingfish Crudo** Candied Ginger, Balsamic, Grapeseed Oil, Fried Shallot

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**Aged Wakanui Beef Scotch Braised Shortrib** Parsnip A La Crème, Port Truffle Jus

OR

**Roast Cambridge Duck Breast** Duck Sausage Roll, Kohlrabi, Muscat Grapes

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**Roasted Perla Potatoes** Thyme, Garlic, Aioli / **Simple Green Salad** French Vinaigrette

**New Season Asparagus** Buerre Noisette, Lemon

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**Cannelés de Bordeaux** Poached Apple, Vanilla Ice Cream, Sea Salt Caramel

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**Petit Fours**

**Macadamia and Chocolate Crunch**

**Mint Bon Bons**

**CHEESE**

Add 10 / PP

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson

**Devotion** Sheeps, Thorvald, Nelson

**Goat Maasdam** Goat, Mercer Cheese, North Waikato

**The Reginald** Goat, Havelock, Cranky Goat Cheese, Marlborough Sounds

**Vintage Windsor Blue** Cows, Whitestone, Oamaru

**Served with**

Pear and Saffron Chutney, House Piccalilli, Lavosh, Speculaas, Fruit bread

[Oysters available on request]

**ONSLOW SET SHARING MENU**  
**105 / PP**

**Fried Bread** Il Casaro Stracciatella, Sichuan Pepper, Olive Oil ⑤

**STARTERS**

**Chicken Liver Parfait** Smoked Maple, Black Pepper, Toasted Brioche  
**Endive Heart Salad** Chioggia Beets, Cabernet Sauvignon Vinaigrette ⑤  
**Cloudy Bay Clams** Miso Butter, Wood Sorrel  
**Kingfish Crudo** Candied Ginger, Balsamic, Grapeseed Oil, Fried Shallot

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**Big Glory Bay Salmon Gravdlax** Fennel, Honey Mustard Dressing, Pickled Cucumber  
Sour Cream, Salmon Caviar, Toasted Swiss Rye  
Add 10 / PP

**MAINS**

**Olive Oil Poached Hapuka** New Season Asparagus, Horseradish, Wild Garlic, Horokaka  
**Steamed Soy Aubergine** Oyster Mushroom Fricassée, Pickled Wakame, Kokihi  
**Aged Wakanui Beef Scotch Braised Shortrib** Parsnip à la Crème, Port Truffle Jus

**SIDES**

**Roasted Perla Potatoes** Thyme, Garlic, Aioli  
**Simple Green Salad** French Vinaigrette

**DESSERT**

**New Season Raspberry Parfait** Cinnamon Sable, Honeycomb, Lemongrass Cream  
**Pistachio Ice Cream** Lemon Oil, Fennel Pollen  
Macadamia and Chocolate Crunch

**CHEESE**

Add 10 / PP

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson  
**Devotion** Sheeps, Thorvald, Nelson  
**Goat Maasdam** Goat, Mercer Cheese, North Waikato  
**The Reginald** Goat, Havelock, Cranky Goat Cheese, Marlborough Sounds  
**Vintage Windsor Blue** Cows, Whitestone, Oamaru

**Served with**

Pear and Saffron Chutney, House Piccalilli, Lavosh, Speculaas, Fruit bread

**ONSLOW**

J O S H E M E T T

## ON SLOW SET MENU

115 / PP

**Fried Bread** Il Casaro Stracciatella, Sichuan Pepper, Olive Oil ⑤

### STARTERS

Choice of

**Chicken Liver Parfait** Smoked Maple, Black Pepper, Toasted Brioche

**Endive Heart Salad** Chioggia Beets, Cabernet Sauvignon Vinaigrette ⑤

**Kingfish Crudo** Candied Ginger, Balsamic, Grapeseed Oil, Fried Shallot

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**Big Glory Bay Salmon Gravavlax** Fennel, Honey Mustard Dressing, Pickled Cucumber

Sour Cream, Salmon Caviar, Toasted Swiss Rye

**Add 10 / PP**

### MAINS

Choice of

**Olive Oil Poached Hapuka** New Season Asparagus, Horseradish, Wild Garlic, Horokaka

**Aged Wakanui Beef Scotch Braised Shortrib** Parsnip à la Crème, Port Truffle Jus

**Steamed Soy Aubergine** Oyster Mushroom Fricassée, Pickled Wakame, Kokihi

### SIDES

**Roasted Perla Potatoes** Thyme, Garlic, Aioli

**Simple Green Salad** French Vinaigrette

### DESSERT

Choice of

**Cannelés de Bordeaux** Poached Apple, Vanilla Ice Cream, Sea Salt Caramel

**A Selection of Petit Fours**

### CHEESE

Add 10 / PP

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson

**Devotion** Sheeps, Thorvald, Nelson

**Goat Maasdam** Goat, Mercer Cheese, North Waikato

**The Reginald** Goat, Havelock, Cranky Goat Cheese, Marlborough Sounds

**Vintage Windsor Blue** Cows, Whitestone, Oamaru

**Served with**

Pear and Saffron Chutney, House Piccalilli, Lavosh, Speculaas, Fruit bread