



HUIA | ONSLOW
By Anton Forde

MARTINI TROLLEY SERVICE

The martini, so good it deserves a little ceremony. Our tableside trolley service brings a touch of theatre to your dining experience.

Made Your Way / 28

Add - Ossetra Caviar Olive / 15

Add - Blue Cheese Olive / 5

MINI COCKTAILS / 12

Two sip cocktails, it's the drink you need before you have your first drink.

Junior Jasmine

Two Sip Jasmine / Jasmine Gin, Lychee, Umeshu, Lemon

Knee High Negroni

Two Sip Negroni / Gin, Campari, Cynar, Sweet Vermouth, Tawny Port

Mini Martini

Two Sip Martini / Vodka, Vermouth, Olive Brine

Add - Ossetra Caviar Olive / 15

CHAMPAGNE & SPARKLING

NV Ruinart 'R' Brut Champagne, France	33 / 178
MV Krug Grande Cuvée 172ème Édition (100ml) Champagne, France	60 / 530
NV Ruinart Blanc de Blancs Champagne, France	250
MV Krug Grande Cuvée 171ème Édition Champagne, France	530

SATURDAY ARTS LUNCH \$65 PER PERSON

4 TREATS, YOUR CHOICE OF MAIN & DESSERT

Natural Oyster Mignonette, Lemon

Crumbed Brie Thyme, Awatoru Wild Honey

Fried Bread Cheddar Béchamel, Marsh's Honey

Tuna Tartare Butter Sauce, Chilli

Add - Chatham Islands Crayfish Éclair Organic Egg, Spiced Bisque, Basil / 22

Poached Snapper Tartar Beurre Blanc, Potato Crumb, Chervil

Big Glory Bay Salmon Pickled Cucumber, Honey Mustard, Canelé

Braised Beef Cheek Pomme Purée, Horseradish Crème Fraîche

Simple Green Salad French Vinaigrette

Add - Triple Cooked Agria Potatoes Sauce Verte, Aioli / 16

Chocolate Soufflé Hazelnut Stracciatella Ice Cream

'Not Tiramisu' Layer Cake Chocolate Mousse, Salted Caramel

CHEESE TO FINISH / Please ask your server for today's selection to be brought tableside

1 FOR 18 / 3 FOR 54 / 5 FOR 90

Served with Pear Chutney, Walnut bread, Lavosh, Biscotti, Honeycomb