

SEASIDE LONG LUNCH

\$75 PER PERSON

FLAME GRILLED MILLS BAY MUSSELS

Nduja crumbs

KINGFISH PANI PURI

Horseradish, finger lime

FOCCACIA BREAD

Truffled mascarpone

GRILLED OCTOPUS

Black garlic crème, togarashi

CONFIT PORK BELLY

Butter poached scampi tail, black truffle butter

CHATHAM ISLAND CRAYFISH

Café de Paris, grilled spring onion, golden fries

CHOCOLATE TIRAMISU

espresso, chocolate, mascarpone

Something to drink \$15

Quartz Reef Brut NV | Sparkling wine

Mimosa | Prosecco & fresh orange juice

Golden hour | Bergamot liquor, Honey liquor, Vermouth, soda

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Please note that a 2% surcharge applies
to credit card payments.

White Wines

21' RIESLING	Rippon 'Jeunesse' Biodynamic, Dry, Wanaka	15
21' ALBARIÑO	Pazo Cilleiro, Rias Baixas, Spain	16
22' PINOT GRIS	Pencarrow, Martborough	17
22' SAUVIGNON BLANC	Smith & Sheth, CRU, Wairau	16
20' CHARDONNAY	Domaine Drouhin, Vaudon, Chablis, France	26

Red Wine

20' PINOT NOIR	Prophet's Rock, Rocky Point, Central Otago	19
20' SYRAH	Bilancia, Hawke's Bay, New Zealand	17
19' CABS AU V & MERLOT	Domain Lafite Legende, Bordeaux	18

Rosé

21' GIBBSTON VALLEY GV COLLECTION	Pinot Rosé, Gibbston Valley	15
21' STUDIO ROSE BY MIRAVAL	Correns, France	17

Dessert & Fortified Wine

22' NOBLE RIESLING	Urlar, Organic, Gladstone	16
NV' GONZALEZ BYASS	Pedro Ximenez Sweet, Spain	14
19' SEMILLON	Chateau Garonnelles Sauternes, France	14

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