



bracu

P L E A S E N O T E

This menu serves as a preview of the dishes expected to feature on our 2026 Autumn Menu, launching on 12th March.

While it offers an insight into the seasonal direction, final dishes may vary in composition, presentation, and ingredients.

Dishes that contain nuts are marked with an asterisk (*).





BRACU RESTAURANT

A LA CARTE MENU



TO START

Housemade Sourdough (V)

Bracu Estate Olive Oil | Olives

Complimentary to start; additional bread \$5 per person

ENTRÉE

'Over The Moon' Creamy Blue Agnolotti* (V) | 27

Caramelised Onion | Pear Textures | Candied Pecan

Port & Spice Dried 'Matangi' Beef Eye Round* (GF) | 29

Fig Leaf Buffalo Curd | Charred Witloof | Fig | Hazelnut | Aged Balsamic

Pan Seared Scallops* (GF) | 35

'Woody's' Smoked Pancetta | Bay & Cauliflower Purée |

Rhubarb Dressing | Pistachio

Charred Yellowfin Tuna (GF) | 28

Smoked Tomato | Chilli Salt | Sour Cream | Pickled Daikon |

Tomato Dashi | Seaweed Cracker



M A I N S

Bracu Olive Oil Poached Market Fish (GF) | 48

Scampi Bisque Butter Sauce | Mussels Escabeche | Pommes Noisette |
Pickled Fennel & Celery

'Woody's' Pork Loin & Glazed Cheek* (GF) | 47

Celeriac Terrine | Quince | Macadamia Purée | Smoked Eel |
Green Pepper Sauce

'Maple & Marble' Ribeye | 50

Apple, Leek & Buffalo Gouda Tart | Braised Shin Stuffed Cabbage |
Marrow Jus Gras

'Pure South Handpicked' 10-Day Aged Lamb Loin (GF) | 48

Braised Neck & Horopito Stuffed Onion | Sheep's Labneh |
Pommes Anna | Broccoli | Port Jus

Stuffed Long Peppers* (V) | 42

Spinach & Buffalo Ricotta | Butter Beans | Parmesan Cream |
Pine Nut & Herb Crumb

S I D E S

Beef Fat Chips (GF) | 18

Truffle Mayo | Parmesan

Charred Cabbage* (GF/V) | 18

Cashew Cream | Seaweed Butter | Sunflower Seeds

Salad of Shaved Brussel Sprouts (GF/V) | 18

Pecorino | Golden Raisins | Pumpkin Seeds | Bracu EVOO



DESSERT

Pumpkin Mille Feuille | 25

Caramelia Cremeux | Coffee Vinegar Gel |
Pain d'épices (French Gingerbread) Ice Cream

Feijoa Crumble Soufflé* (GF) | 25

White Chocolate | Almond Crumb | Feijoa Sorbet

Blueberry & Lemon Clafoutis (kla-foo-TEE) | 25

Blueberry Jelly | Crème Fraîche | Coriander Seed Ice Cream

Daily Cheese Selection*

Seasonal Chutney | Pickled Poached Pear | Pecan Praline | Lavosh

One Cheese | 16

Two Cheeses | 25

Three Cheeses | 33

DESSERT WINES

Alpha Domus 'Leonarda' Late Harvest Semillon | Hawke's Bay

Glass 16 | Bottle 79

Warre's Warrior Finest Reserve Port

Glass 20

Warre's Otima 10-Year-Old Tawny Port

Glass 25

