

A LA CARTE

SNACKS

SOURDOUGH	5PP
Dark rye seeded sourdough, dark beer & malt glaze, caramelised onion butter <i>V, N/F, G/F option available</i>	
PARFAIT	13
Duck liver parfait, preserved spiced apricots, kataifi nest (2 pieces) <i>N/F</i>	
GOUGÈRES	6
Gougères with porcini custard, rhubarb jam, tarragon (2 pieces) <i>N/F</i>	

STARTERS

CARPACCIO	25
Black pepper venison carpaccio, pinenut cream, pickled beetroot <i>G/F, can be D/F</i>	
DUCK TART	26
Confit duck, braised endive, Craggy Range sheep dairy Brie, candied walnuts	
OCTOPUS	27
Tomato-marinated & charred octopus, kumara miso puree, shallot & parsley salad, toum <i>G/F, N/F</i>	

MAINS

FISH OF THE DAY	42
Today's market fish, scallops, artichoke cream, grenobloise, artichoke chips <i>N/F, can be D/F & G/F</i>	
DUCK	44
Duck breast, persimmon, fesenjān sauce (walnut + pomegranate), roasted pumpkin <i>G/F, D/F</i>	
PORK	44
Pork chop, braised cabbage, warm spiced quince, bordelaise, apple ketchup <i>G/F, N/F, can be D/F</i>	
BRAISED BEEF	42
Glazed beef parcel, silverbeet, parsley risotto, gremolata, puffed rice <i>G/F, N/F</i>	

SIDES

SALAD	14
Mixed leaf salad, kombu chardonnay dressing <i>D/F, Can be G/F on request</i>	
BEEF FAT POTATOES	14
Beef fat roasted potatoes, rosemary, chilli mayonnaise <i>G/F, Can be N/F & D/F</i>	