

Auckland Restaurant Month

\$45 SET MENU, TWO COURSES

ENTRÉE (choice of)

- Shallot tarte tatin, black olive, thyme
- Trevally tartare, soy, pickled ginger, black rice
- Crispy fried chicken, hot honey, aioli

MAIN (choice of)

- Market fish, confit potatoes, sauce Dugléré
- Venison pot pie, puff pastry, mash
- Grass-fed sirloin, Café de Paris butter, jus +10

TO FINISH

10ea

- Chocolate marquise, mandarin curd, almonds
- Sticky date pudding, walnut, vanilla bean ice cream, toffee sauce

SOMETHING EXTRA

10ea

- Broccolini, sweet & sour chilli sauce
- French fries, rosemary salt

DRINK MATCH RECOMMENDATIONS

GLS / BTL

2025	Te Kairanga Sauvignon Blanc	Martinborough	11	55
2025	Te Kairanga Pinot Gris	Martinborough	12	60
2024	Te Kairanga Runholder Chardonnay	Martinborough	14	70
2025	Te Kairanga Rosé	Martinborough	12	60
2025	Te Kairanga Pinot Noir	Martinborough	12	60

RESTAURANT MONTH WINE FLIGHT

28

- Te Kairanga Sauvignon Blanc, Pinot Gris, Rosé & Pinot Noir
- Taste and compare the selection above across four 75ml pours