



## Entrée

### Freshly Shucked Seasonal Oysters

*Rhubarb Mignonette, Fresh Lemon*

7/pcs | 1/2 doz – 38 | 1 doz – 72

### Tempura Oysters

*Lemon and Garlic Aioli, Fresh Herbs*

8/pcs | 1/2 doz – 44 | 1 doz – 84

### Pan-Seared Scallops | 30

*Apple-Turnip Purée, Bacon Crumb, Crispy Kale, Herbs*

### Cured Ora King Salmon | 29

*Celery, Burnt Apple, Finger Lime, Wasabi,  
Prawn Cracker, Shiso*

### Home-Made Lobster Ravioli | 32

*Seafood Bisque, Pistachio Crumb, Fermented Chilli Oil,  
Micro Coriander*

### Kingfish Crudo | 29

*Jalapeño Kosho, Pickled Melon,  
Dashi Gelée, Puffed Rice, Dill*

### Steamed Green-Lip Mussels | 23

*Coconut and Chilli Sauce, Saffron, Confit Leek,  
Kaffir Lime*

### Rare Seared Wild

### Fiordland Venison | 30

*Beetroot, Blackberry and Chilli Jam,  
Onion Petals, Jus*

### Wild Arugula and Apple Salad | 23

*Kohlrabi, Cucumber, Mustard Vinaigrette,  
Toasted Nuts, Dill*

### Tomato Carpaccio | 24

*Burrata, Honey Vinaigrette, Apricot Gelée,  
Micro Basil*

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## Main Course

### Long Line Caught Market Fish | 49

*Roasted Bell Pepper Rouille, Lentil Ragout, Cloudy Bay Clams, Nasturtium*

### Pan Seared Big Glory Bay Salmon | 49

*Pea Purée, Confit Fennel, Black Olive, Sorrel Beurre Blanc*

### Seared Canter Valley Duck Breast | 49

*Carrot & Orange Purée, Roasted Pear, Swiss Chard, Madeira Jus*

### Coastal Spring Lamb Loin | 54

*Jerusalem Artichoke, Gratin Dauphinois, Shallot, Mint Chimichurri, Jus*

### Braised Pure South Short Rib | 52

*Caramelised Onion Purée, Wild Mushroom, Horseradish*

### Ricotta and Spinach Agnolotti | 43

*Roasted Pumpkin, Cherry Tomato, Garam Masala, Sage Butter, Pecorino*

### Spiced Aubergine | 41

*Ratatouille, Cumin Yoghurt, Zucchini, Pomegranate, Peanut Dukka*

## Grill Section

All cuts are served with a selection of  
sauce and mustard

*Red Wine Jus |*

*Cognac Peppercorn Sauce |*

*Bearnaise*

Speckle Park Eye Fillet – 200g 51

Handpicked Scotch Fillet – 250g 59

Bostock Chicken Breast – 200g 30

## Sides

Brussel Sprout, Nduja Butter,  
Toasted Nuts 16

Baby Cos Salad, Anchovy  
Dressing, Parmesan 16

Shoestring Fries, Garlic Aioli 15

Mesclun Lettuce, Red Wine  
Vinaigrette 15

Garlic Roasted Baby Potato, Sour  
Cream, Chives 15

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