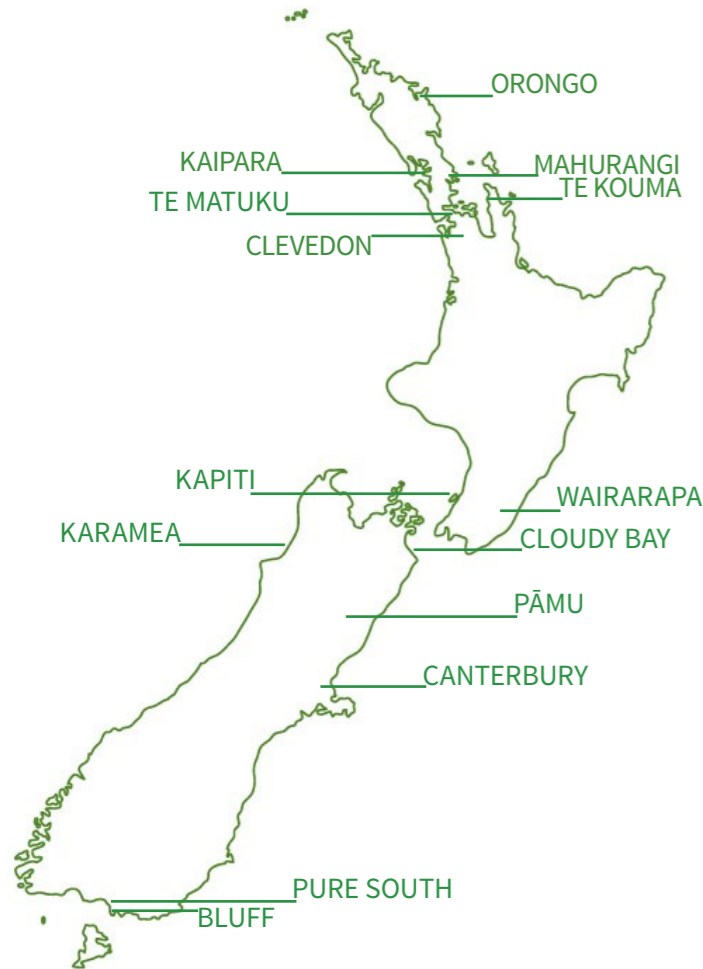


Raw & Cured

SHUCKED TO ORDER LIVE OYSTERS

natural | min order 3
Please ask your waiter for today's choices



WARMED OLIVES 9.00
pickled garlic, chilli, preserved lemon

MARKET FISH CEVICHE 21.00
tigers milk, capsicum, cucumber, avocado, chilli, orange, red onion, coriander

CHARCUTERIE SERVED WITH HOUSE PICKLES
minimum order 2
»Parma (Italy) 30g — 9.50
»Serrano (Spain)
»San Daniele (Italy)

»Coppa (salty, sweet) 30g — 9
»Salame Felino (mild)
»Chorizo de Pamplona (mild)

Small Plates

GLUTEN FREE BREAD 6.00 per person
house-churned butter

BRUSCHETTA 9.50
fire roasted tomato, basil, white bean

EXTRA GLUTEN FREE BREAD 4.50

TINNED SMOKED BALTIC SARDINES* 16.50
radish, grilled bread

WHITEBAIT FRITTER SANDWICH 50g - 28 | 100g - 36
lemon, watercress, mint sauce

Salad & Starters

WARM SALAD OF PEAR & BLUE 22.00
grilled pear, egg, bacon, blue cheese sauce

WHITE TUNA SALAD 21.00
house preserved tuna, green olives, cherry tomatoes, frisée lettuce, balsamic dressing, fennel pollen

Pasta

PASTA E - 21 / M - 29
lamb ragout, Clevedon Buffalo feta, fresh oregano

RISOTTO E - 21 / M - 29
porcini, portobello, needle and oyster mushroom, port, leek

Woodfired

CHARLEY NOBLE BURGER 32.00
monterey jack, bacon, pickles, fries* (cooked med rare)

TWICE COOKED BEEF CHEEKS* 38.00
pickled mushrooms, hazelnuts, sherry reduction

FIRE GRILLED CAULIFLOWER STEAK 22.00
almond, currant, capers, sherry, chilli

WILD AWATORU VENISON RUMP 39.00
spinach, wild rocket pesto, vanilla and cauliflower deer milk purée

**Cooked in same oil or same surface as gluten-containing items*

Larger Plates

CHICKEN THIGH CONFIT* 29.00
charred spring onion salsa, compressed cucumber, roast pepper harissa

PAN-FRIED WHOLE LEMON SOLE 28.00
beurre noisette, almonds, capers

Woodfired Rotisserie (dinner only)

LAMB SHOULDER 39.00
red quinoa, sweet corn, kamokamo, garlic yoghurt

FREE RANGE PORK BELLY 39.00
peach purée, peach and tequila sauce, shaved fennel and apple slaw

Woodfired Grill

MARKET FISH STEAK | 250g | MP
» line caught catch of the day

TE MANA LAMB RACK | 250g | 44.00
» Pure South high country bred (cooked medium rare)

EYE FILLET | 200g | 44.00
» grass-fed, Savannah Angus

SCOTCH FILLET | 300g | 46.00
» grass-fed, Prime Angus

HAND PICKED SIRLOIN | 350g | 52.00
» grass-fed, Prime Angus

RIBEYE ON THE BONE | 500g | 59.00
» grass-fed, Angus (30 minute cooking time)

Beef aged for a minimum of 21 days

Sauce & Condiments

Steak served with your choice of:

Béarnaise | Salsa Verde
Peppercorn |

Additional Sauces 3.00

An offering of

Hot English Mustard | Dijon Mustard
Wholegrain Mustard | Horseradish Cream

Sides

Iceberg Wedge 9.00
buttermilk ranch, pink onions

Leaf Salad 9.00
vinaigrette

French Peas 10.00
bacon, white wine, cream

Brussels Sprouts 10.00
bacon lardons, pumpkin seeds

Broccoli 10.00
almond, butter, anchovies, capers

Roasted Pumpkin 9.00
smoked butter, yoghurt, candied pumpkin seeds

Polenta Chips* 10.00
parmesan, tomato and chilli jam

Fries* 9.00
aioli

Truffle fries* 10.00
truffle aioli

Dessert

COCONUT MOUSSE 17
passionfruit puree, compressed pineapple, mint and coconut poppy chips

PEACH TRIFLE 16
peach compote, poached peach, peach cream, pecans, amaretti biscuits

ORANGE PANNA COTTA 15
citrus jam, orange segment

TRIO OF SEASONAL FRUIT SORBET 12

MARSHMALLOW 7

Cheese

ONE — 16 | TWO — 25 | THREE — 35

BRIE DE MEAUX
raw cow's milk, France

WHITESTONE WINDSOR BLUE
cow's milk, Five Forks, North Otago

PICO PICADINE
goat's milk, camembert, France

APPENZELLER
raw cow's milk, Appenzell, Switzerland