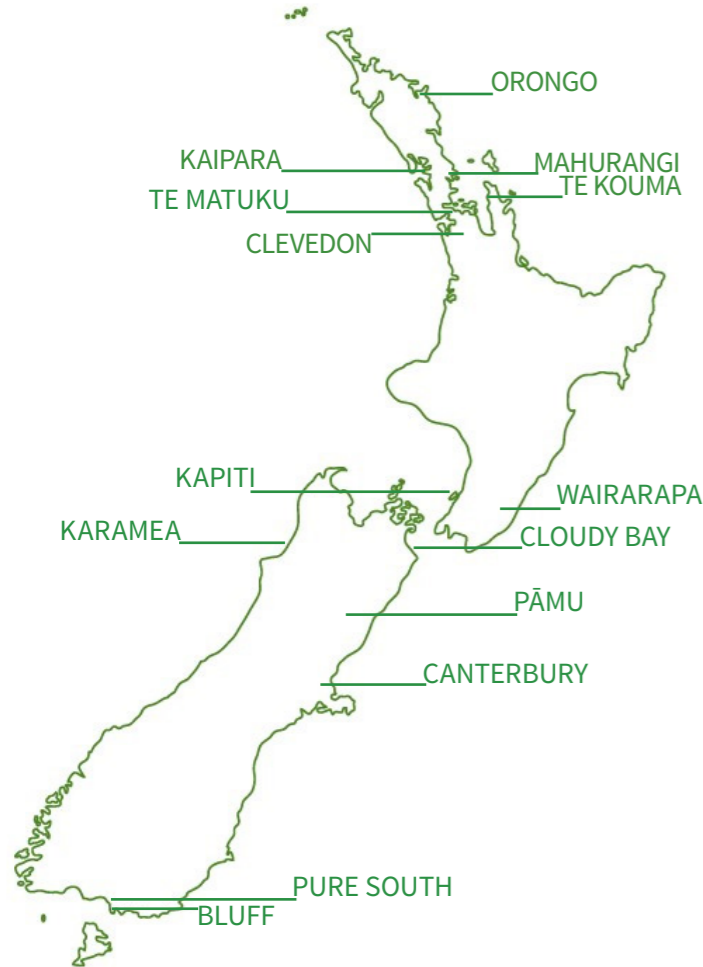


## Raw & Cured

### 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

**CHOCOLATE AND BUCKWHEAT BAR** 16  
dark chocolate ganache and buckwheat ice cream

**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