

A la carte

Snacks \$12

Nan-e-Bakshi - baked Persian flat bread, warm cheese, herb pesto
Babaganoush - aubergine, tomato, pita bread, za'atar

Cazador deli charcuterie selection small \$32 / large \$64

Whangapiro buffalo bresaola
Heritage pork lonzo
Game terrine, red onion marmalade
Goat, lemon & fennel rillettes
Served with house made pickles, preserves, bread & crackers

+ Whitehart kurobuta heritage pork coppa \$14

Entrées \$22

Pan fried quail hearts, pomegranate molasses, labneh, pine nuts
Clams, Nduja, fino, scampi bisque
Navarrico beans, truffle, walnut, pecorino
Sardine conservas, sourdough, lemon, pickle

Mains \$39

Grilled quail, cumin, duck fat carrots, sorrel
Charred celeriac, caramelised whey, buckwheat, puha, pine nuts
Braised boar, saffron fazzoletti, red wine, juniper, tomato, rosemary
Venison cut of the day

Sides \$12

Crispy potatoes, fennel mayonnaise
Radicchio, endive, sherry vinaigrette
Organic greens, anchovy, labneh, chilli



Dessert

\$18

Bourbon savarin, black tea, Turkish fig, custard, almond
Dark chocolate & brandy mousse, candied orange, toasted nuts
Ice cream - choose from baklava gelato, dark chocolate,
or raspberry sorbet, served with a fennel torta

Cheese \$38

A selection of New Zealand cheeses with biscuits, crackers,
fruit & nuts

After dinner drinks

Dessert sherry tasting flight	\$30
Bodegas Hidalgo Alameda Cream	\$14
Graham's 10y Tawny Port	\$14
Framboise Sauvage, Raspberry Eau de Vie	\$15
Noix de la Saint Jean walnut liqueur	\$13
Cardrona 'Growing Wings' Single Malt (NZ)	\$26
Hidalgo Brandy de Jeres Gran Reserva	\$17
Château du Breuil Calvados	\$14

