

A la carte

Appetisers \$11

Nan-e-Bakshi - baked Persian flat bread, warm cheese, herb pesto

Babaganoush - aubergine, tomato, pita bread, za'atar

Vishnofka - chilled house made sour cherry brandy infusion -
ideal to start or between courses.

Cazador deli charcuterie selection small \$30 / large \$60

Venison & walnut salami

Heritage pork lonzo, pimenton

Game terrine, fruit, nuts

Duck parfait, red onion marmalade

Served with house made pickles, preserves, bread & crackers

Entrées \$18

Bone marrow, barberry, pine nuts, dill, mint, parsley

Sardine conservas, sourdough, lemon, pickle

Cucumber, dill, ajo blanco, almonds



Mains \$38

Pan fried venison, braised fennel, heirloom tomatoes, labneh

Grilled pork chop, romesco, spring onion, lemon

Rabbit leg tagliatelle, saffron, green olives, charred greens

Zucchini, ricotta, almonds, lemon, sumac

Line caught fish of the day

Vegetable sides \$9.5

Crispy potatoes, fennel mayonnaise

Leaf salad, sherry vinaigrette, cashew dukkah

Wilted rainbow chard, curd



Dessert

\$16

Dark chocolate & brandy mousse, candied orange, toasted nuts
'Persian mess', baked rhubarb, goat curd, pistachio,
honey, pomegranate
Ice cream - choose dark chocolate, pistachio or feijoa sorbet

Cheese \$38

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

After dinner drinks

Dessert Sherry tasting flight	\$30
Urlar Noble Riesling Gladstone	\$12
Lustau Vermouth Rojo	\$9
Barolo Chinato	\$16
Green Chartreuse	\$15
Cardrona 'Just Hatched' Single Malt (NZ)	\$26
Graham's 10 Year Tawny Port	\$14
Delord Fine Armagnac	\$14

