

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.

House made charcuterie bites (pick & mix)

Two people, choose four bites \$30

Four people, choose six bites \$60

Game terrine, fruit, nuts

Heritage pork lonzo, pimenton

Hare rillettes, ale, cornichon

Cured ox tongue, parmesan

Duck parfait, onion marmalade

Hot smoked boar & beer kielbasa sausage, wholegrain mustard

Venison salami, walnut

Heritage pork pancetta, pickles

Boar coppa, grissini



Entrées \$16.5

Roast bone marrow, chimichurri
Smoked eel, duck fat toast, crème fraîche, cucumber
Pan fried venison liver, oloroso sherry, dill crème fraîche
Zucchini, mint, buffalo curd, pine nuts, sumac

Mains \$36

Grilled venison, Pedro Ximénez, heritage tomato,
pistachio, sorrel
Roasted quail, sweet corn, parmesan, pimenton
Braised venison shoulder, red wine, leek,
tomato, saffron pappardelle
Roasted aubergine, tomato, labneh, mint, nigela seeds
Line caught market fish of the day

Vegetable sides \$8.5

Crispy potatoes, fennel mayonnaise
Leaf salad, sherry vinaigrette, cashew dukkah
Organic market greens, celeriac, anchovy, chilli, fennel



Dessert

\$16

Dark chocolate & brandy mousse, candied orange, toasted nuts
Crème fraîche panna cotta, baked stone fruit, cardamom, whisky
Ice cream, choose three scoops - vanilla / black doris plum /
maple / berry sorbet (v)

Cheese \$38

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

Goes down a treat with the Churchill's 10 year Tawny Port \$14

After dinner drinks

Urlar Noble Riesling Gladstone '17	\$12
Amaro Montenegro	\$12
Mocambo Rum 20y, Mexico	\$14
Glenfarclas Speyside Single Malt Scotch 12y	\$14
Churchill's 10 Year Tawny Port	\$14
Delord Fine Armagnac	\$14

