

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

Wild boar & pistachio salami

Heritage pork lonzo, pimenton

Game terrine, fruit, nuts

Duck parfait, red onion marmalade

Served with house made pickles, preserves, bread & crackers

Entrées \$16.5

Poussin hearts, pancetta, parsley, fino sherry, tahini

Coco blanc beans, anchovy, rosemary oil, almonds

Stracciatella, coal roasted asparagus, olives



Mains \$36

Char grilled venison, Pedro Ximenez, witloof, pinenuts, goat curd

Poached and roasted duck, kokihi spinach, kumquat, bulghur

Braised venison shoulder, fennel, peas, saffron pappardelle

Charred celeriac, lemon, yoghurt, grilled greens

Line caught fish of the day

Vegetable sides \$8.5

Crispy potatoes, fennel mayonnaise

Leaf salad, sherry vinaigrette, cashew dukkah

Organic market greens, anchovy, chilli, fennel



Dessert

\$16

Dark chocolate & brandy mousse, candied orange, toasted nuts
Crème fraîche panna cotta, baked rhubarb, Rosales orange crumb
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

