

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 coppa, 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

Baked scamorza, celeriac, chervil



Mains \$36

Char grilled venison, smoked beetroot, goat's curd, rocket
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, labneh, chilli, fennel



Dessert

\$16

Dark chocolate & brandy mousse, candied orange, toasted nuts
Crème fraîche panna cotta, port poached tamarillo
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 '18	\$12
Noix de la Saint Jean, Provence	\$12
Barolo Chinato	\$14
Mocambo Rum 20y, Mexico	\$14
Cardrona 'Just Hatched' Single Malt (NZ)	\$26
Graham's 10 Year Tawny Port	\$14
Delord Fine Armagnac	\$14

