

A la carte

Snacks

Nan-e-Bakshi - baked flat bread, parmesan, spinach \$14
Grilled aubergine babaganoush, pita, za'atar \$14
Stuffed fried olives, wagyu mince, rosemary \$12
Scamorza croquetas, Cazador pancetta, charcoal mayonnaise \$14

House made charcuterie

Venison bresaola \$16
Heritage pork lonzo \$14
Spiced capicola \$14

Game terrine, pickled carrots, tarragon mustard \$18
Duck parfait, red onion marmalade \$18
With house made pickles, preserves & crackers



Starters \$26

Charred carrot, cashew, cumin, buckwheat, pickled carrot
Fried duck hearts, sherry, pancetta, parsley, capers, pickled shallot
Kingfish crudo, fino crème, salted grapes, black lime, curry leaf
Sardine conservas, dijon mayo, sourdough, lemon

Mains \$40

Coal grilled quail, oloroso glaze, shiitake, lions main, oyster mushrooms
Confit kumara, guajillo chilli, black olive, kumara skin
Coal grilled Wapiti venison, chimichurri, cos, buttermilk ranch \$44
Market fish of the day

Sides \$16

Crispy potatoes, fennel mayonnaise
Fennel, green beans, preserved lemon, dill
Cucumber, cucumber labneh, sumac, shallots, nigella



Dessert & cheese

\$18

Stone fruit, almond sponge, merlot coulis, peach granita, cardamom cream, filo
Dark chocolate & brandy mousse, candied orange, toasted pistachio
Rhubarb, fennel &/or dark chocolate sorbet served with a fennel torta

Cheese \$19pp

A selection of New Zealand cheese, crackers, fruit & nuts

After dinner drinks

Pegasus Bay Aria Riesling, North Canterbury, NZ '23 \$16
Framboise Sauvage Raspberry Eau de Vie, France \$16
Bodegas Hidalgo Alameda Cream, Jerez, Spain \$18
Cazador 'Vishnofka' house made sour cherry brandy \$13
Lustau Emilin Moscatel, Jerez, Spain \$18
Gonzalez Byass Nectar PX Jerez, Spain \$14
Nodo Tequilana Reposado, Mexico \$15

