

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 cauliflower, muhammara, mojo verde, chickpeas
Fried duck hearts, sherry, pancetta, parsley, capers, pickled shallot
Yellowfin tuna crudo, fino crème, salted grapes, black lime, curry leaf
Sardine conservas, dijon mayo, sourdough, lemon

Mains \$40

Coal grilled quail, carrot, cumin, brown butter, buckwheat
Confit kumara, guajillo chilli, black olive, kumara skin
Coal grilled Wapiti venison, parsnip, pear, whisky glaze, almond \$44
Market fish of the day

Sides \$16

Crispy potatoes, fennel mayonnaise
Fennel, green beans, preserved lemon, dill
Roasted brussels sprouts, lentils, mint, persian feta



Dessert & cheese

\$18

Stone fruit, almond sponge, merlot coulis, peach granita, cardamom cream, filo

Thelema Late Harvest Muscat, Stellenbosch, South Africa '15 \$16

Dark chocolate & brandy mousse, candied orange, toasted pistachio

Hidalgo Alameda Cream Sherry, Jerez \$18

Rhubarb, fennel &/or dark chocolate sorbet served with a fennel torta

Cheese 60g \$24 ea

Pink and white terraces, cow's milk, Hawkes Bay, apple, miso

Briottet Mirabelle, Yellow Plum Brandy, France \$16

Mahoe blue, cow's milk, smoked honeycomb

Lustau Pedro Ximenez, Jerez NV \$14

Goat's Gouda, Waikato, fig jam

Gonzalez Byass Palo Cortado, Jerez. \$17

After dinner drinks

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$6

Pegasus Bay Aria Riesling, North Canterbury, NZ '23 \$16

Framboise Sauvage Raspberry Eau de Vie, France \$16

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

