

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

Truffle croquettas, truffle manchego, fennel \$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

Mains \$40

Coal grilled duck, celeriac, preserved plum, star anise

Confit kumara, guajillo chilli, black olive, feta, mint

Coal grilled Wapiti venison, parsnip, pear, whisky glaze, almond \$44

Market fish of the day

Sides \$16

Crispy potatoes, fennel mayonnaise

Grilled radicchio, endive, pear, walnut vinaigrette

Roasted brussels sprouts, lentils, mint, house made ricotta



Dessert & cheese

\$18

Whiskey pudding, prune, salted caramel ice cream, ginger
Lustau Emilin Moscatel, Sherry, Spain NV \$18

Dark chocolate & brandy mousse, candied orange, toasted pistachio
Hidalgo Alameda Cream Sherry, Jeres \$18

Campari, blood orange &/or dark chocolate sorbet, fennel torta

Cheese 60g \$24 ea

Pink and White Terraces washed rind , apple, miso
Briottet Mirabelle, Yellow Plum Brandy, France \$16

Mahoe blue, smoked honeycomb
Lustau Pedro Ximenez, Jeres NV \$14

Waikato goat gouda, fig jam
Gonzalez Byass Palo Cortado, Jeres. \$17

After dinner drinks

Cazador 'Vishnofka' housemade sour cherry brandy \$13

Briottet Framboise Sauvage, Raspberry Brandy, France \$16

Solaire Botrytis Petit Manseng, Marlborough, NZ '23 \$16

Fromm Auslese Riesling, Marlborough, NZ '02 \$25

Gonzalez Byass Nectar Pedro Ximenez, Sherry, Spain NV \$14

Cardrona Sherry Cask Whisky Single Cask, NZ \$35

Delord Bas Armagnac 1988, France \$28

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$7

