

# 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 \$12  
Truffle croquetas, pecorino \$14

## House made charcuterie

Venison bresaola \$16  
Heritage pork lonzo \$14  
Boar and pistachio salami \$16

Rabbit rillettes, mustard \$18  
Duck parfait, red onion marmalade \$18  
*With house made pickles, preserves & crackers*

## Starters \$26

Charred celeriac, parsley cream, fermented celeriac, chilli crumb  
Lamb sweetbreads, mojo verde, greek olives, hazelnut crumb  
Tuna crudo, fino crème fraîche, salted grapes, black lime, curry leaf  
Sardine conservas, dijon mayo, sourdough, lemon

## Mains \$39

Roast duck breast, jerusalem artichoke, sour cherry  
Charred aubergine, mole, labneh, za'atar, almond  
Braised Wapiti venison, red wine, parsnip, onion, juniper \$44  
Market fish of the day

## Sides \$16

Crispy potatoes, fennel mayonnaise  
Brussels sprouts, currant vinaigrette, mint, pecorino  
Bitter leaves, walnut, blue cheese, sherry vinegar



# Dessert & cheese

\$18

Dark 'n stormy - rum & ginger pudding, toffee sauce, almond  
Dark chocolate & brandy mousse, candied orange, toasted pistachio  
Sorbet, fennel torta - choose from dark chocolate, lemon, or  
blackcurrant & elderflower

Cheese \$19pp

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

After dinner drinks

Dessert Sherry tasting flight \$35

Bodegas Hidalgo Alameda Cream, Jerez, Spain \$18

Framboise Sauvage Raspberry Eau de Vie, France \$16

Cazador 'Vishnofka' house made sour cherry brandy \$13

Gracias a Dios Bourbon Cask Mezcal Reposado, Mexico \$18

Cardrona Whisky 'Full Flight' Single Malt 7y, New Zealand \$35

Delord Bas Armagnac 1988, France \$30

