

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
Venison & walnut salami \$16

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

Starters \$26

Burrata, tamarillo, radicchio, mint, sherry vinaigrette
Fried chicken liver, oloroso sherry, cumin, cress, crème fraîche
Tuna crudo, fino crème fraîche, salted grapes, black lime, curry leaf
Piper conservas, dijon mayo, sourdough, lemon

Mains \$39

Tahr osso bucco, saffron polenta, parsley, lemon, sourdough crumb
Charred aubergine, mole, sesame, almond, parsley oil
Coal grilled Wapiti venison, mushroom, duck fat glaze, pine nuts \$44
Market fish of the day

Sides \$16

Crispy potatoes, fennel mayonnaise
Brussels sprouts, currant vinaigrette, mint, pecorino
Cavolo nero, anchovy, chilli, labneh



Dessert & cheese

\$18

Sherry crème caramel, poached pear, hazelnut
Dark chocolate & brandy mousse, candied orange, toasted nuts
Ice cream, fennel torta - choose from dark chocolate sorbet, lemon sorbet, 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

