



DINNER MENU

TAPAS

OLIVES	GF DF	10
Marinated whole olives with fennel & lemon		
BREAD & SMOKED BUTTER		12
Sourdough bread, churned smoked butter		
CHARCUTERIE		18
Poaka salami & chorizo, Coppa, sourdough bread & pickles		
SMOKED FISH RILLETTES	GF	16
Smoked kahawai rillettes served on baby cos leaves		

MAINS

MUSHROOM GNOCCHIS		34
Homemade gnocchis, sautéed Mārama Oyster mushrooms, butternut pumpkin, hazelnuts, parmesan & roquette		
CRAYFISH BISQUE		32
Crayfish bisque soup served with garlic & cheese bread		
SALMON, FENNEL & ORANGE SALAD	GF DF	28
Hot smoked salmon, fennel bulbs, orange, cos lettuce, walnuts, balsamic vinaigrette		
BEEF SCOTCH FILLET	GF	39
Handpicked scotch fillet 200gr, truffled mash potato, grilled cos, beurre Maître d'hôtel		
WHOLE LAMB SHOULDER TO SHARE	GF	86
Lumina lamb shoulder, confit for 12 hours, served with mash potato & roots vegetables		

DESSERTS

AFFOGATO	GF	10
Mount Made vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6		
CHOCOLATE MOUSSE	GF	16
Hazelnut praliné, Malborough Sea salt		
BASQUE CHEESE CAKE		15
Cherry compote		
CHEESE PLATE		18
Brie de Moutere, poached figs, sourdough bread		

CHEF'S MENU

**5 COURSES \$69PP
FOR THE WHOLE TABLE**

WINE MATCH \$49PP

Five tasting glasses

CHARCUTERIE

Cured meat, smoked butter, sourdough bread & pickles

Wine match - Listel Rosé \$10 glass

CRAYFISH BISQUE

Crayfish bisque soup served with garlic & cheese bread

Wine match - Mâcon Villages Chardonnay \$13 glass

MUSHROOM GNOCCHIS

Homemade gnocchis, sautéed Mārama Oyster mushrooms, butternut pumpkin, hazelnuts, parmesan & roquette

Wine match - Madiran Aydie Origine \$13 glass

CONFIT LAMB SHOULDER

Lumina lamb shoulder, confit for 12 hours, served with mash potato & roots vegetables

Wine match - Ventoux Delas Syrah \$11 glass

BASQUE CHEESE CAKE

Cherry compote

Wine match - Muscat de Rivesaltes Cazes \$14 port glass

Let us know of any dietary requirements

For groups of 6 or more we require one bill per table or for the bill to be divided equally