



STARTER

Olaf's Artisan Breads 9.00 (for 2) 18.00 (for 4)

Fresh Seasonal Oysters MP

Natural or buttermilk battered
Sherry shallot dressing, balsamic vinegar, chilli jam

Venison Tataki 25.95

Yuzu kosho, daikon, cabbage, spring onion, almonds

Big Glory Bay Salmon & Avocado Tartare 26.95

Chilli, coriander, cucumber, capers, beetroot puree, quail egg

Herb Marinated Lamb Fillet 26.95

Kumara & caper fritters, spinach purée, whipped feta, pickled asparagus, heirloom carrots

Pan Seared Canadian Scallops 29.95

Broad bean & parmesan purée, pea salad, courgette, pancetta

Botswana Peking Duck 26.95

Cucumber, carrot, spring onion salad, steamed pancakes, hoisin

Spanish Style Whitebait 32.95

Red chilli, garlic, extra virgin olive oil, herb salad

MAIN

Crispy Half Duckling 41.95

Blackberries, parsnip purée, baby vegetables, watercress, duck jus

East Cape John Dory 39.95

Creamed smoked snapper, baby leeks, oyster mushrooms, compressed apple, samphire, prawn oil

Wild Venison Wellington 47.95

Serrano ham, mushroom puree, smoked tomato, baby carrots, juniper hollandaise

Grilled Lamb Rack 51.95

350gm Coastal lamb rack, moussaka, Buffalo curd, pistachio crumble, preserved figs, pinot jus

Crispy Skin Big Glory Bay Salmon 40.95

Sliced smoked salmon, smoked salmon soup, yoghurt, fennel, apple

Spinach Arancini 35.95

Red pepper purée, bitter leaves, rocket dressing, Pecorino



FROM THE BUTCHERS BLOCK

250gm	Eye Fillet (add bacon 2.95)	Savannah Angus, Grass Fed	44.95
300gm	Wagyu Sirloin	Grain Finished, Queensland	46.95
450gm	Ribeye On The Bone	Savannah Angus, Grass Fed	49.95
350gm	Scotch Fillet	Grass Fed, Tasmania	54.95
500gm	Signature Black Angus T Bone	Grain Finished, Queensland	77.95

FROM THE OCEAN

200gm Market Catch	34.95
200gm Crispy Skin Snapper Fillet	34.95

SAUCES & BUTTERS

Blue Cheese	Thyme & Pinot Jus	Béarnaise	Anchovy Butter
Cep Jus	Chipotle & Barbeque	Horseradish	Garlic & Parsley Butter
Green Peppercorn	Mushroom & Cognac	Truffle Butter	Fennel & Lemon Butter

(all sauces & butters 3.5 each)

SALADS

Greek salad, cucumber, baby spinach, tomato, gordal olives, lemon dressing	11.95 17.95
Heirloom tomato salad, Buffalo mozzarella, red onion, basil, balsamic reduction	10.95 16.95
Mixed green leaf herb salad, Chardonnay dressing	10.95 16.95
Iceberg Caesar, crispy bacon, white anchovies, Parmesan mayonnaise, jamón crumbs	10.95 16.95

SIDES

Macaroni cheese, bacon 9.95	Cauliflower cheese, jamón crumbs 9.95
Steamed seasonal vegetables 9.95	Straight cut fries, aioli 8.95
Duck fat potatoes 9.95	Sautéed forest mushrooms 10.95



DESSERT

Chocolate Crémeux 16.95

Chocolate sponge, orange curd, caramel chocolate mousse, brownie crumble, salted caramel ice cream

Cinnamon Crème Brûlée 16.95

Orange sorbet, mandarin gel, citrus fruit

Passionfruit Terrine 16.95

Coconut & lime sorbet, mango gel, coconut dust, mango and pineapple salad

Affogato 14.95

Petit Fours 12.95

CHEESE SELECTION

Served with honeycomb, charcoal ciabatta & water crackers

14.95 (for 1) 24.95 (for 2) 33.95 (for 3) 41.95 (for 4)

Opiki Ma

Soft white rind goat's cheese, pasteurised - Pohangina Valley, Manuwatu, NZ

Mt Eliza Blue Monkey

Traditional Stilton blue, rich & buttery - Katikati, NZ

Talbot Forest Vintage Cheddar

Five year aged cheddar, crumbly texture - Geraldine, NZ

The Cheese With No Name

Sheep's milk, three weeks old, pasteurised - Central Hawke's Bay, NZ