



AMUSE BOUCHE

Sanchoku Carpaccio

Soy Mayonnaise, black garlic, pickled shiitakes

NV Perrier Jouët Grand Brut Champagne, France

STARTERS

Fresh Seasonal Oysters (half dozen)

Natural or buttermilk battered

Sherry shallot dressing, balsamic vinegar, chilli jam

Seafood Bisque

Tomato, white fish, clams, mussels, squid, scallop, lemon, grilled bread

Coconut Prawn Salad

Lychee & lime salsa, cashew nuts, mango gel, squid ink tapioca crisp

Crispy Soft Shell Crab

XO sauce, spring onion, cucumber, peanuts, coriander, mint, pickled radish

Venison Tataki

Yuzu kosho, daikon, cabbage, spring onion, almonds

Big Glory Bay Salmon & Avocado Tartare

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

Pan Seared Canadian Scallops

Crispy pork belly, cauliflower purée, braised apple, buttered mushrooms, chicken jus

Botswana Peking Duck

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

Seared Ostrich Loin

Venison black pudding, Otago cherry chutney, rhubarb puree, pickled ginger, labneh

MAINS

Crispy Half Duckling

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

Grilled Hapuka

Balinese curry paste, bok choy, sesame rice wafer, prawn & coconut fritter

Braised Sanchoku Short Rib

Black beer glaze, red cabbage puree, potato, bacon & onion, persillade & horseradish

Semolina Gnocchi

Caponata, grilled halloumi, rocket, herb verde



FROM THE BUTCHERS BLOCK

250gm	Eye Fillet	Savannah Angus, Grass Fed
300gm	Wagyu Sirloin	Grain Finished, Queensland
450gm	Ribeye on the Bone	Savannah Angus, Grass Fed
250gm	Signature Black Angus Rump Cap	Grain Finished, Queensland

FROM THE OCEAN

200gm Market Catch
200gm Crispy Skin Snapper Fillet
190gm Big Glory Bay King Salmon Fillet

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

SALADS / SIDES

Heirloom tomato salad, Clevedon buffalo mozzarella, red onion, basil, balsamic reduction
Greek salad, cucumber, baby spinach, tomato, gordal olives, feta, lemon dressing
Mixed green leaf herb salad, Chardonnay dressing
Cauliflower cheese, jamón crumbs
Steamed seasonal vegetables
Macaroni cheese, bacon
Straight cut fries, aioli
Duck fat potatoes

2 sides per table of 2 | 3 sides per table of 4 | 4 sides per table of 6



DESSERT

Chocolate Crèmeux

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

Vanilla Crème Brûlée

Cherry Sorbet, rice flakes, pickled cherries

Lemon Curd

Pistachio sponge, mascarpone mousse, candied pistachios, yoghurt sorbet, brown butter crumble

Orange Cheesecake

Blood orange sorbet, candied orange, fried milk tuille

OR

CHEESE SELECTION

Served with honeycomb, charcoal ciabatta & water crackers

The Drunken Nanny, Black Tie

Ash covered 2 weeks old goat cheese, pasteurised - Martinborough, NZ

Mt Eliza, Blue Monkey

Traditional Stilton blue, rich & buttery - Katikati, NZ

Talbot Forest, Vintage Cheddar

Five year aged cheddar, crumbly texture - Geraldine, NZ

Mercer, Pecorino

Sheep's milk, big gamey taste with firm texture - North Waikato, NZ

TEA LEAF TEAS | TOASTED ESPRESSO