



BISTRO PLATED MENU

\$89 PER PERSON

TO START

Fresh Fish Tartare citrus ponzu, jalapeno mayo, red radish, crispy rice GF/DF

Roasted Pearl Pastures Veal Marrow Bone parsley & shallot, Sawmill lager mustard, toast DF

Chicken Liver Parfait port wine jelly, olive oil crackers GFA

Wainui Valley Fried Oyster Mushrooms mushroom salt, fermented peach & chilli hot sauce GF/DF/V/VG

MAINS

Gnocchi Colin's oyster mushrooms, onion sauce, truffle, sweet garlic

Lamb Shoulder pomme puree, brussel sprout, garden pea, house pancetta, traditional mint jelly GF

Pork Milanese last-years lemon, tuna tonnato, crispy caper, pine nut & tomato vierge

Pure South Sirloin (250g) pomme puree, cippolini onion, bone sauce

SIDES FOR THE TABLE

Wagyu Tallow Fries rosemary, confit garlic aioli GF/DF

Buttered Carrots Mahurangi honey, star anise, parsley GF/V

DESSERT

Tiramisu dark chocolate, marsala mascarpone, espresso, cocoa V

Warm Bread & Butter Pudding rhubarb, raisin, nutmeg, chargrilled apricot ice cream V

Cheese board Autumn fruit, honeycomb, preserves, crackers GFA/V

Allergies: Kindly notify your server about any allergies before placing your order. Despite our best efforts, we cannot guarantee the absence of trace elements.

GF Gluten-Free

GFA Available

DF Dairy-Free

DFA Available

V Vegetarian

VG Vegan



**BISTRO
SHARING MENU**

\$69 PER PERSON

TO START

Focaccia rosemary, sea salt, kale pesto V

Wood-fired Olives orange, chilli, rosemary V/GF/DF/VG

Arancini ask your server for today's flavour

Wainui Valley Fried Oyster Mushrooms mushroom salt, fermented peach & chilli hot sauce GF/DF/V/VG

Chicken Liver Parfait port wine jelly, olive oil crackers GFA

Fried Calamari lemon pepper aioli, spiced salt GF

Smoked Leigh Fish Pate pickled red onion, preserved lemon, fried parsley, crackers GFA

MAINS

Coastal lamb shoulder pearl barley, hummus, pomegranate

Risotto pumpkin, truffle Manchego, buttered hazelnut, fried sage GF/V

Wagyu Tallow Fries rosemary, confit garlic aioli GF/DF

Buttered Carrots Mahurangi honey, star anise, parsley GF/V

DESSERT

Tiramisu dark chocolate, marsala mascarpone, espresso, cocoa

Cheese board Autumn fruit, honeycomb, preserves, crackers

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