

# À LA CARTE MENU

15% surcharge applies on Public Holidays \* Recommended wine match

## TO START

for the table:

**Seasonal oyster shucked to order; natural or pickled red cabbage granita \$5 ea**

*\*Sauvignon/Semillon 2016 or Sauvignon/Semillon 2014*

**Spice fried olives, goats curd, white bean \$18**

*\* Riesling 2015 or Riesling 2002*

**Charcuterie, pickles, mustard, grilled sourdough \$39**

*\*BEL CANTO Dry Riesling 2015 or Riesling 2015*

## TO FOLLOW

**Gamefish crudo, cucumber, kaffia, coconut, macadamia**

*\* Riesling 2015 or Riesling 2002*

**\$25**

**Pickled mussels, octopus, lemon, coastal herbs, saffron mussel consommé**

*\* Sauvignon/Semillon 2016 or Sauvignon/Semillon 2014*

**\$25**

**Spiced cauliflower, soft hens egg, kale, dukkah**

*\* BEL CANTO Dry Riesling 2015 or Riesling 2002*

**\$24**

**Smoked venison carpaccio, beetroot, preserved oyster mushrooms, horseradish**

*\*Pinot Noir 2015 or Chardonnay 2016*

**\$26**

## THE MAIN EVENT

**Fig leaf cheese agnolotti, globe artichokes, native spinach, hazelnut vinaigrette, herbs**

*\* BEL CANTO Dry Riesling 2015 or Chardonnay 2014*

**\$37**

**Canter Valley duck breast, pumpkin, quince, licorice granola, Mt Grey pumpkin sauce**

*\*Pinot Noir 2015 or Pinot Noir 2008*

**\$43**

**Confit free farmed pork belly, carrot, nasturtium pesto, date and almond**

*\*Chardonnay 2016 or Chardonnay 2014*

**\$43**

**Seared white fish, clams, smoked tomato, asparagus verge, lemon sabayon**

*\* Sauvignon/Semillon 2014 or Sauvignon/Semillon 2016*

**\$44**

## TO SHARE

allow 50 min cook time

choose 2 sides

**Cut of Stonyhurst merino lamb, salsa verde, mint jelly**

*\*PRIMA DONNA Pinot Noir 2013 or Pinot Noir 2015*

**P.O.A.**

**North Canterbury Harris beef bone in rib eye, 3 weeks dry age, 700g, paris butter, red wine sauce**

*\*MAESTRO Merlot/Cabernet/Malbec 2015 or Merlot Cabernet 2005*

**\$99**

## SIDE ORDERS

**Seasonal potatoes, nasturtium pesto, pecorino \$12**

**Organic vegetables, gremolata, labneh, golden raisin, puffed grain \$12**

**Organic leaf salad, lemon, e.v.o \$12**

**Fries, ketchup, aioli \$10**

