

# 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*

**Warmed Mount Grey olives, Mount Grey olive oil \$12**

*\* Riesling 2016 or Riesling 2009*

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

*\*BEL CANTO Dry Riesling 2017 or Riesling 2016*

## TO FOLLOW

**Horopito cured king salmon, burnt mandarin, kohlrabi, rampion, orange dashi**

*\* BEL CANTO Dry Riesling 2017 or Riesling 2009*

**\$22**

**Greta Valley venison tartare, smoked eel, ponzu, horseradish, shitake, sourdough croutons**

*\* BEL CANTO Dry Riesling 2017 or Riesling 2009*

**\$24**

**Organic pumpkin pine nut tortellini, seeds, fresh sheep's curd, preserved lemon, sorrel**

*\* Chardonnay 2017 or Sauvignon/Semillon 2016*

**\$21**

**North Canterbury pork belly, apricot mustard, toasted grains, radish and tofu**

*\*BEL CANTO Dry Riesling 2017 or Riesling 2009*

**\$22**

## THE MAIN EVENT

**Salt baked celeriac, local mushrooms, gouda custard, black garlic, cress, porcini consommé**

*\*Riesling 2009 or Riesling 2016*

**\$36**

**Duck breast, roast rhubarb, pumpkin, liquorice granola, Mt Grey and pumpkin sauce**

*\*Pinot Noir 2016 or Pinot Noir 2008*

**\$39**

**Grass fed wagyu short rib, master stock artichoke, chimichurri, ginger, XO, gai lan, sesame**

*\* MAESTRO Merlot/Cabernet/Malbec 2015 or Merlot Cabernet 2016*

**\$42**

**Line caught fish, guanciale, mushroom, spinach, cauliflower, pecorino, smoked fish sauce**

*\* Chardonnay 2017 or Chardonnay 2014*

**\$40**

## TO SHARE

allow 50 min cook time

choose 2 sides

**Cut of Stonyhurst lamb, smoked swede, salsa verde, NZ spinach**

*\*PRIMA DONNA Pinot Noir 2015 or Pinot Noir 2016*

**P.O.A.**

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

*\*MAESTRO Merlot/Cabernet/Malbec 2015 or Merlot Cabernet 2013*

**\$99**

## SIDE ORDERS

**Organic yams, balsamic, burnt butter, nutmeg, fennel \$12**

**Roasted beetroot, pomegranate molasses, dukkah, whipped goats cheese \$12**

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

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

