

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 red cabbage granita \$5 ea

**Sauvignon/Semillon 2017 or Sauvignon/Semillon 2014*

Warm mixed olives \$10

** Riesling 2016 or Riesling 2009*

Charcuterie, pickles, mustard, grilled sourdough \$39

**BEL CANTO Dry Riesling 2017 or Riesling 2016*

TO FOLLOW

Raw fish, cucumber, granny smith, pickled shiso, crème fraîche, apple dashi

** Riesling 2009 or Riesling 2016*

\$22

Lamb tartare, smoked fish jelly, bonito, coastal herbs, NZ spinach sago cracker

** BEL CANTO Dry Riesling 2017 or Riesling 2009*

\$22

Wild paua ravioli, oyster cream, pickled walnut, sorrel

** Chardonnay 2017 or Chardonnay 2015*

\$30

Heirloom tomatoes, gazpacho consume, goats' cheese, basil

** Sauvignon/Semillon 2014 or Chardonnay 2015*

\$22

THE MAIN EVENT

Potato gnocchi, estate fig, pine nut, preserved lemon, fig leaf and kale sauce

** BEL CANTO Dry Riesling 2017 or Riesling 2009*

\$39

Canterbury duck breast, sweet sour plum, kumara, liquorice granola, oregano, kumara and Mt Grey sauce

**Pinot Noir 2017 or Pinot Noir 2009*

\$40

First light grass feed Wagyu rump cap, smoked and salted beets, pickled tongue, horseradish, water cress

**Pinot Noir 2017 or Pinot Noir 2009*

\$42

Line caught fish, courgette, pickled sweet corn, crab, macadamia, saffron sabayon

** Chardonnay 2017 or Chardonnay 2015*

\$42

TO SHARE

allow 50 min cook time

choose 2 sides

Stoneyhurst lamb, eggplant, oyster mushroom, prune, caper and anchovy

**Pinot Noir 2017 or Pinot Noir 2009*

P.O.A.

North Canterbury venison rack, juniper, cauliflower, bbq cabbage, cherries

**MAESTRO Merlot/Cabernet/Malbec 2015 or Merlot Cabernet 2018*

\$90

SIDE ORDERS

Fresh tomato, sourdough croutons, herbs, Mt Grey tomato dressing \$12

Organic new season potatoes, mint butter \$12

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

Fries, ketchup, aioli \$10

