



## summer dinner menu

### leavened

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daily baked breads with soft butter,  
tuscan olive oil, balsamic lf v 13.0

### appetiser

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buffalo feta eclairs 14.0

truffle honey lf v

warm sicilian olives 14.0

fennel, tangerine, sage g df v

tasting of poaka 17.0

chestnut fed salumi & prosciutto g df

### entrée

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today's soup 15.0

warm bread & butter v

please see your server for today's creation

waiwiri buffalo burrata 21.0

50 greek salad, crisp bread lf v

seared scallops 25.0

tea braised pork, pickled shiitake, mandarin g

black tiger prawns 24.0

chorizo, almond puree, sorrel salsa verde g df n

duck liver & cocoa paté 23.0

duck fat brioche, french radish, smoked yolk lf

coffee cured venison 23.0

sour plum muesli, liquorice mayonnaise lf g n

### main

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risotto of slipper lobster 34.0

cauliflower, saffron fennel, truffle pecorino g

ora king salmon 40.0

smoked kumara, glazed eel, saffron mussel fumet,

coastal greens lf g

market fish 38.0

crushed potato, poached prawn, negroni vinaigrette,

roast grapes g lf df

wakanui beef cheek 39.0

butter mash, sauté of bacon, shallot & broad beans lf g

leelands lamb rump 38.0

roast carrot, sumac feta couscous, olive caramel

ponzu braised pork belly 38.0

miso pumpkin, wasabi eggplant, shiso crumb lf df

### from the grill

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wakanui eye fillet 200g 49.0

grain finished 90 days, angus/hereford, ashburton lf g

ocean sirloin 250g 49.0

grain finished 200 days, angus/hereford, ashburton lf g

dry angus ribeye 300g 49.0

100% grass fed, angus, cheviot lf g

all steaks complemented with hand-cut fries, roast vine

tomato, béarnaise & jus

[please inform us of your time restraints as the larger beef cuts will

take time to cook above "medium to well done"]

### additions

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organic carrots, pomegranate butter, 9.0

crispy shallots lf g v

wild rocket, candied pecan, pear, gorgonzola, 10.0

balsamic lf g v

sauté green vegetables, citrus vinaigrette, 9.0

parmesan lf g v

shoestring fries, béarnaise, aioli, 50 ketchup g v 8.0

whipped potato puree, sea salt, chives g v 8.0

### dessert

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dark chocolate truffle 17.0

milk chocolate mousse, white chocolate crumb,

basil gelato g

manuka honey parfait 17.0

ginger beer, bee pollen meringue g

pistachio panna cotta 16.0

orange butter crumb, date wafer n

strawberry trifle 16.0

champagne jelly, strawberry sorbet g

50 selection of house churned 14.0

ice cream, sorbet & gelato

50 sweet set 12.0

a selection of hand-made petits fours, constantly evolving

### cheeses

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carefully selected New Zealand cheeses served at their

best with appropriately considered accompaniment -

today's selection will be explained by your friendly

service staff

gluten free textures can be provided on request

single serve cheese 17.0

any two cheeses 25.0

selection of three cheeses 34.0

### infusions

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espresso coffees - short black & long black 5.0

espresso coffees 5.5

flat white, latte, cappuccino, mochaccino,

macchiato, chai latte, hot chocolate

teas 5.0

infusions 5.5

liqueur coffees 15.0

g - gluten free v - vegetarian lf - local food (provincially sourced)

n - contains nuts df - dairy free

for any other dietary restrictions please inform our friendly service team

as good food takes time please inform us of your time restraints