

A-la-carte Menu

Eat - Talk - Drink - Watch

STARTER

Grissini with olive tapenade
\$5.00

Rabbit rilette, Watercress, toast and prunes.
\$12.50

Bread and dip selection
\$15.00

Charcuterie Plate
\$29.00

Freshly shucked Te Matuku oysters
\$3.5ea

ENTRÉE

Jerusalem artichoke veloute
Boudin of apple and leg meat.
\$18.00

Salad of pickled baby beetroot,
Oranges, walnuts, baby coriander and goats
curd.
\$20.50

Cured Salmon, Spiced eggplant salad,
cucumber, snow pea tendrils, and tomato oil.
\$23.00

Seared scallops,
Creamed cauliflower beignets, caper and raisin
salad.
\$22.50

Salt cod risotto,
Spinach, chives, soft poached egg and truffle.
\$20.50

Crisp Soft shell crab,
Celeriac rémoulade, curly endive.
\$25.50

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MAINS

Market Fish,
Changes daily – see your waiter.
\$36.00

CinCin bouillabaisse,
Green lipped mussels, clams, fish, calamari,
prawns, crab, ragout of capsicum
and fennel, garlic toast, rouille.
\$37.50

Grilled Pork cutlet,
Onion tart tatin, crushed pink furs, Cos and grain
mustard.
\$35.50

Hawkes bay lamb,
Cutlets, braised shoulder, turnips, confit garlic,
sauce paloise.
\$39.00

Assiette of beef,
Creamed parsnip, potato rosti, truffled
hollandaise.
\$39.50

Venison (Denver leg),
Sauté of brussel leaves, pine nuts, glazed apple,
raspberry vinegar and chocolate.
\$38.00

SIDES

Steamed green beans and garlic butter.
\$8.00

Green Salad
Fine herbs, house dressing.
\$8.00

Shaved Fennel
Oranges and pecorino.
\$8.00

Truffled mash potato and chives,
\$8.00

Cauliflower gratin
\$9.00