

Bites

Shucked to order – oyster served natural | green apple mignonette (ea) – 5.5

Half dozen oysters served natural (6)- 30

Southern fried oyster | sauce gribiche (ea) – 6

Focaccia | seaweed butter (4) – 8

Salmon tartare | green apple, fresh horseradish, tapioca cracker (ea) – 8

Baked Mills Bay mussels | lemongrass & ginger mayonnaise, Sichuan chilli oil, coriander – 20

Goat cheese croquettes | black pepper, thyme infused honey (8) – 18

Entrees

Market fish ceviche | kumara chips, avocado cream, cucumber, coriander, red pepper & chilli dressing – 26

Beef tartare | toasted buckwheat, smoked via via caciocavallo, caper berries, truffle mascarpone – 26

Grilled NZ scampi | garlic butter, lemon – 35

Marlborough sea run salmon | pickled beetroot, wakame, radish, sesame dressing, togarashi spice – 26

Baked halloumi | fresh pear, cumin yoghurt, kalamata olives, honey, mint – 26

Mains

Grilled beef fillet steak | smoked onion puree, mushroom duxelles, confit garlic, sauteed spinach – 42

Pan roasted market fish | grilled leek, butter beans, wilted kale, clams, scampi bisque – 40

Windsor blue cheese & roasted garlic souffle | roasted beetroot, grilled artichoke, walnuts, endive – 36

Grilled lamb rump | grilled stuffed cabbage, anchovy baba ghanoush, feta, harissa puree, dukkha– 42

Braised beef cheek | cauliflower puree, beetroot, walnut, maple dressing – 40

Sides

Baked potato gratin | wildfire cheese, chives – 14

Roasted carrot | coconut yogurt, spring onion, paprika spice mix – 14

Baked broccoli | miso & chilli mayo, roasted almonds – 14

Chopped cos lettuce | buttermilk dressing, radish, zaatar – 12.5

Dessert

Warm almond cake | passionfruit bavaois, caramel sauce, passionfruit snap – 15

Dark chocolate mousse | roasted rhubarb, chocolate crumb, sambuca mascarpone – 15

Butterscotch pots de crème | soft whipped cream, nut praline, salted caramel sauce – 15

‘Trust The Chef’

5 Courses – \$95pp

