

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

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

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

Grilled NZ scampi | garlic butter, lemon – 35

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

Gua-Bao (2) | steamed buns, southern fried market fish, coriander slaw, sriracha sauce – 26

Mains

Pan roasted market fish | green papaya, cucumber, cashews, chilli & coriander salad, lime & tamarind dressing – 38

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

Wild NZ mushroom risotto | prosciutto, chives, cress, parmesan – 30

Seafood chowder | market fish, mussels, potato, parsley, garlic butter, focaccia – 26

Grilled beef fillet steak | watercress, walnut, endive, chives & blue cheese salad - peppercorn sauce – 42

Sides

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

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

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

Hand cut agria chips | roasted garlic mayonnaise – 12.5

Dessert

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

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

Butterscotch pot de crème | soft whipped cream, hazelnut praline, salted caramel sauce – 15

‘Trust The Chef’

4 Courses - \$65pp

