

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 poke | avocado crema, soy, sesame cracker (ea) – 8

Baked Mills Bay mussels | lemongrass & ginger mayonnaise, Sichuan chilli oil, coriander (8) – 20

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

Entrees

Marlborough cured salmon | pickled cucumber salad, apple gel, horseradish cream, burnt onion oil – 26

Market fish crudo | avocado crema, spring onion, sesame, crispy shallot, coriander, red chilli dressing – 26

Fried West Coast Whitebait | sourdough, sea salt butter, cress, lemon – 28

Grilled NZ scampi | garlic butter, lemon – 35

Seared beef tartare | cashew puree, black garlic, caper berries, croutons, ginger vinaigrette – 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

Pumkin and feta risotto | walnuts, 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

Grilled broccoli | miso mayonnaise, toasted almond – 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

Fig & date Pudding | caramel sauce, vanilla ice cream – 15

Baked Basque cheesecake | poached pear, malt & walnut crumb, cardamon mascarpone – 15

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

‘Trust The Chef’

4 Courses - \$65pp

