

## 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, 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

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

Seared beef tartare | cashew puree, black garlic, caper berries, croutons, ginger vinaigrette – 26

Grilled NZ scampi | garlic butter, lemon – 35

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

Baked halloumi | persimmon, pistachios, mint, drained yoghurt – 26

## Mains

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

Pan roasted market fish | braised leek, butternut puree, crispy chorizo, chimichurri – 40

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

Grilled lamb rump | roasted kumara, harissa red pepper sauce, tahini yoghurt, walnuts & cress – 42

Braised beef short rib | carrot & ginger puree, red onion, chilli, coriander, crispy shallot – 40

Whole roasted flounder | brown butter, paprika spice, cos salad – 40

## Sides

Baked potato gratin | wildfire cheese, chives – 14

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

Grilled broccoli | miso mayonnaise, toasted almond – 14

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

## Dessert

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

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

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

‘Trust The Chef’

5 Courses – \$95pp

