



ENTRÉE 22

soupe du jour

kikorangi blue **risotto**, grilled chorizo

tempura **quail**, cauliflower purée, wasabi aioli, radish, rhubarb

freshwater **koura**, tomato parfait, balsamic reduction

mollies **salad**, pickled apple, feta, pancetta, nectarine, balsamic honey vinaigrette

MAINS 38

rack of **lamb**, spinach ravioli, eggplant, port jus

oven baked **hapuka**, puy lentils, cherry pickle, miso beurre blanc

grain fed **beef** fillet, roast garlic purée, mushroom tart

truffle baked **poussin**, caponec, pumpkin, crisp enoki

crayfish, baby garden vegetables, champagne sabayon 1/2 48

WHOLE 96

SIDES 9

roast new **potatoes**, sage

green beans, lemon oil

garden **salad**

five course **degustation dinner** 130

with wine matching 190





DESSERT	19
tia maria soufflé, biscotti, chocolate hazelnut crunch ice cream (20 mins)	
lemon tart, citrus fruit compôte, clotted cream	
rose water parfait, fresh berries, pistachio nougatine	
valhrona chocolate baileys indulgence, bergamot ice cream	
selection of house sorbet, ice cream, biscotti	
dessert tasting plate for 2	40

CHEESE	PER PORTION 18
chaumes (france), homemade fruit loaf	
kikorangi blue (kapiti new zealand), quince paste, honey comb	
brie de meaux (Ile de france), pear saffron chutney, toasted nuts	
gruyère (switzerland), glazed figs, grapes, port syrup	
cheese tasting plate for 2	45
<i>all cheese served with sesame crispbread</i>	

SHERRY	
el candado	15
valdespino	15
royal palace amontillado	15

PORT	
taylor 10 year old tawny port	12
sandeman 20 year old tawny port	20
mazurans 1967 old tawny port	35





DESSERT WINE

villa maria “reserve” noble riesling 2009, marlborough PER GLASS 18 100

LIQUEURS & DIGESTIFS

amaretto di saronno 12

baileys 12

cointreau 12

drambuie 12

kahlua 12

sambuca 12

tia maria 12

grand marnier 12

frangelico 12

limoncello 12

galliano 12

COGNAC & ARMAGNAC

hennessy vsop 20

martell XO 25

hennessy XO 50

hennessy paradis 75

owners selection

COFFEE, TEA 6

liqueur coffee 21

