

EAT UP

WINE

Wine on tap GLS-160ML, 250ML OR 500ML CARAFE

Marlborough Sauvignon Blanc
by Spy Valley 8/12/24

Central Otago Rose
by Duncan Forsyth 10/16/32

Central Otago Pinot Noir
by Duncan Forsyth 12/18/36

Champagne, Methode Traditionnelle & Sparkling by the glass

Bollinger Special Cuvee NV 25

Quartz Reef Methode Traditionnelle
Central Otago 13

Nautilus Rose Cuvee 16

Wine by the glass 160ml

Amisfield Sauvignon Blanc
Central Otago 2014 15

Dog Point Sauvignon Blanc
Marlborough 2014 14

Pegasus Bay Sauvignon/Semillon
Waipara Valley 2012 14.5

Riverby Estate Eliza Riesling
Marlborough 2012 12.5

Rippon Jeunesse Riesling
Wanaka 2012 15

Mt Maude Vineyard Dry Riesling
Wanaka 2014 14

Peregrine Pinot Gris
Central Otago 2014 13

Nautilus Pinot Gris
Marlborough 2013 14

Domaines Schlumberger Pinot Blanc
Alsace 2012 13.5

Mahi 'Twin Valleys' Gewurztraminer
Marlborough 2011 13.5

Millton Te Arai Vineyard
Chenin Blanc Gisborne 2013 16

Tiki Estate Pinot Noir Rose
Marlborough 2014 10

Spy Valley Chardonnay
Marlborough 2013 12

Odyssey Reserve Iliad Chardonnay
Gisborne 2013 18

Big Sky Pinot Noir
Martinborough 2011 16.5

Terra Sancta Pinot Noir
Central Otago 2012 17

Fromm La Strada Pinot Noir
Marlborough 2011 17.5

Black Estate Pinot Noir
Waipara 2011 19

Black Barn Merlot Cabernet Franc
Hawkes Bay 2013 13

Alluviale Merlot Cabernet
Gimblett Gravels 2012 17

Mothers Milk Shiraz Barossa 2013 14.5

Yalumba 'The Cigar' Cabernet Sauvignon
Coonawarra 2011 15

Quarter Acre Syrah
Hawkes Bay 2011 16.5

Papa Luna GSM
Calatayud 2011 14

Sierra Cantabria Rioja 2012 14.5

Catena Malbec Mendoza 2011 16

From the raw bar

Oysters:

Orongo Bay (Pacific) small, plump and creamy
- Russell 4

Tio Point (flat) clean, crisp, with slight steely and sweet finish
- Marlborough 5.5

Clams:

Tuatua - sweet with a briny finish - Marlborough 2.5

Diamond Shell - salty with a clean ocean finish - Marlborough 2.5

All shucked to order and served natural w/ chardonnay vinegar & shallots

Kingfish sashimi w/ oyster cream, apple & fennel seed 17

Bloody Mary oyster shooter w/ celery heart, granny smith & lemon oil 8 each

NZ meat board

'Waikanae' wild pork salami, pork coppa, 'Otello's' beef bresaola,
popcorn duck tongues and wild rabbit rillettes
w/ cherry relish & 'Olaf's' fig & fennel crostini Small 24 / Large 32

Small share plates

Tequila ceviche w/ trevally, tequila, lime & 'Kaitaia Fire' Jelly 15

Smoked brisket tortillas w/ chipotle, pickled onion & 'eAlmonds' 15

Hapuka sliders w/ preserved lemon mayo & watercress 17

Fergus' bone marrow - wood roasted w/ parsley & shallot salad 20

Grilled 'Coromandel' mussels w/ 'Akaroa' chorizo, garlic & tarragon 14

Lamb ribs w/ skordalia & cumin paprika oil 18

'Lyndon's' Courgette flowers w/ persian feta & Pinoli pinenuts 17

White peach & 'Salash' Prosciutto w/ 'Kingsmeade' blue cheese & macadamia 20

"CrayDog" karengo crumbed crayfish w/ wasabi mayo & rock sugar syrup 26 each

Bigger share plates

Wood roasted free range chicken w/ israeli couscous, aubergine & yoghurt 32

Skirt steak w/ tobacco onions, iceberg wedge & habanero mustard 25

Kahawai side w/ eggplant kasundi, lime & toasts 28

Crisp 'Freedom Farms' pork hock w/ apple & horseradish salsa verde 32

Squid ink linguine & 'Cloudy Bay' clams w/ hand-cut pasta, ficelle,
'Akaroa' chorizo & sauv blanc sauce Small 22 / Large 26

On the side

Street Corn w/ chipotle sour cream & 'Gruff Junction' aged goats cheese 6.5

Clevedon green tomatoes on ciabatta w/ goats curd & oregano 11

Iceberg wedge w/ ranch dressing 6

Potato skins w/ 'Kingsmeade' Pecorino & porcini salt 10

Available from 8am daily. R18 for the service of alcohol.
Host Responsibility limits apply.