

FISH

Small Plates

FOCCACCIA whipped ricotta, thyme, honey | 8

NZ NATURAL OYSTERS (6) chardonnay mignonette (gf) | 42

MASSIMO'S BURRATA vine ripened tomato, basil, balsamic glaze, focaccia (v) | 28

CHICKEN LIVER PARFAIT quince jam, fig cracker, focaccia | 26

SIGNATURE MEDITERANEAN CRAB CAKES crayfish lemon mayonnaise | 35

SIGNATURE WEST COAST WHITEBAIT FRITTER caper beurre blanc (gf) | 36

NZ FREE FARMED PORK BELLY daikon, truffle butter (gf) | 40

MARLBOROUGH MILLS BAY MUSSELS coconut broth, lemongrass, sweet chili, coriander, toasted sourdough | 28

SEARED SCALOPS cauliflower purée, pancetta, apple balsamic reduction (gf) | 36

Large Plates

BATTERED BLUE COD chips, caviar ranch dressing | 45

ROAST NZ DUCK BREAST beans, fennel puree, cherry compote, red wine jus (gf) | 44

SIGNATURE GRILLED MARKET FISH edamame salad, nori chips, dashi beurre blanc (gf) | 49

SIGNATURE COASTAL LAMB CUTLETS summer vegetable ratatouille, feta, baby spinach, black garlic jus (gf) | 58

HERB CRUSTED MT COOK ALPINE SALMON pickled fennel, red capsicum marmalade,
horseradish cream, herb oil (gf) | 49

BLACK ANGUS SCOTCH FILLET 200g, bone marrow, fondant potato, broccolini,
tomato chutney, quail egg, red wine jus (GF) | 58

CRAYFISH TAIL charred fennel, daikon salad, crayfish mayonnaise, herb beurre blanc (gf) | 98

PAN-FRIED GNOCCHI truffle mushrooms, hazelnuts, sundried tomato, whiskey cream sauce (v) | 40

Sides

GREEK SALAD tomatoes, cucumbers, red onions, olives, feta, olive oil, oregano (v, gf) | 15

ROASTED CARROTS halloumi, golden raisin, honey (v, gf) | 16

CHARRED BROCCOLINI PROSCIUTTO lemon, parmesan (gf) | 16

DUCK FAT BABY POTATO olive oil, garlic, rosemary (v, gf) | 15

KUMARA FRIES black garlic mayo, parmesan (v) | 15

GOLDEN FRIES truffle aioli (v) | 15

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests
Please note that a 2% surcharge applies to credit card payments

Our menu may change due to seasonality and availability