

EAT UP

From the raw bar

Tio Point (flat) clean, crisp, with slight steely and sweet finish - Marlborough	6
Tuatua Clams - mildly salty with sweet finish - Marlborough	2.5
Friilled Venus Clams - mildly salty with sweet finish - Marlborough	2.5
<i>Minimum 3 per order. All shucked to order and served natural or w/ chardonnay vinegar & shallots or bloody mary ice</i>	
Kingfish sashimi w/ oyster cream, apple & fennel seed	16

NZ meat board

Akaroa bresaola, wild rabbit rillettes, Waikanae pork salami and air dried paprika beef. Served with cherry relish, chevrego cheese w/ Olaf's fennel and fig sourdough.

Small 20 Large 26

Small share plates

Turbot sliders w/ pickled lemon mayo & watercress	15
Pork Carnitas on corn tortillas w/ tomatillo salsa, plum and coriander	16
Clevedon Green Tomatoes on ciabatta w/ Gruff goats curd & oregano	11
Lyndon's Courgette Flowers w/ Persian feta & Pinoli pinenuts	15.5
Grilled Peaches w/ NZ prosciutto, Kingsmeade blue & roasted macadamias	18
Fergus' Bone Marrow - Wood roasted w/ parsley & shallot salad	20
Green lipped mussels w/ Akaroa chorizo, garlic & tarragon	12
Lamb Ribs w/ skordalia & cumin paprika oil	18

Bigger share plates

Milk Fed Veal Rump w/ burnt butter, capers & sage	26
Wood Roasted Rangitikei Chicken w/Israeli couscous, aubergine & yoghurt	29
Hapuka Belly w/ green olive, lime & fresh herbs	32
Skirt Steak w/ tobacco onions & habanero mustard	22
Crisp Pork Hock w/ apple & horseradish salsa verde	29
Kaimoana Broth w/ Cloudy Bay Clams, mussels, market fish & Wairarapa Saffron Rouille	30

On the side

Grilled street corn w/ chipotle sour cream and aged goats cheese	6
Iceberg wedge w/ ranch dressing	6
Clydes Beets w/ kohlrabi, Castlepoint feta & purple walnuts	12
Charred Kumara w/ pickled lemon, parsley & maple	9
Potato skins w/ Ellersmere chevrego & porcini salt	10

Wine on tap

On tap - why not? Responsibly grown (organic for the pinot) grapes deserve some sustainability and that's what these taps deliver - no extra packaging, no fussy pretence, just pure Central Otago Pinot Noir, Riesling and Marlborough Sauvignon Blanc.

160ml/500ml

Marlborough Sauvignon Blanc by Paul Bourgeois	8 / 24
Central Otago Riesling	10 / 32
Central Otago Pinot Noir by Duncan Forsyth	12 / 36

Sparkling and Champagne by the glass

Quartz Reef Methode Traditionnelle Central Otago	13
Bollinger Special Cuvee NV	28

Wine by the glass

Dog Point Sauvignon Blanc Marlborough 2011	14
Amisfield Sauvignon Blanc Central Otago 2011	15
Nga Waka Riesling Martinborough 2005	13
Mt Edward Riesling Central Otago 2008	11
Peregrine Pinot Gris Central Otago 2011	13
Nautilus Pinot Gris Marlborough Pinot Gris 2011	15
Lawson's Dry Hills Gewurztraminer Marlborough 2009	12
Millton Te Arai Vineyard Chenin Blanc Gisborne 2009	16
Greys Chardonnay Nelson 2009	12
Kumeu River Estate Chardonnay 2006	20
Escarpment Pinot Noir Martinborough 200925	25
Wild Earth Pinot Noir Central Otago 200918	18
Black Barn Merlot Cabernet Franc Hawkes Bay 2007	12
Man O'War Ironclad Merlot Cabernet Waiheke Island 2009	23
Hollick Cabernet Sauvignon Coonawarra 2008	16
Yalumba 'Patchwork' Shiraz Barossa 2008	12
Trinity Hill Gimblett Gravels Syrah 2010	15
Vidal Reserve Syrah Hawkes Bay 2007	23
Brookfields Sun Dried Malbec Hawkes Bay 2010	14