Antapilat wine selection

An exclusive selection of low yield handmade wines from Hans Herzog 2013 Grüner Veltliner/ 2013 Mistral/ 2012 Grand Duc Pinot Noir 45

Snacks (Paramanawa Mãtao) Ortiz anchovy with onion cream, chive, olive oil and toasted sour dough 12 Smoked eel with celeriac, mustard and seasonal herbs 12 with our buttermilk rye crumpet and crème fraîche 12 Cold Starter (Paramanawa Matao) Mt Cook alpine salmon cured in white wine with pink grapefruit, rye and oyster cream 22 Fruits of the sea with clams, pacific rock oyster, scampi, octopus and local sea vegetables 26 Cold smoked Leigh kingfish with golden beetroot, braeburn apple, hazelnut and damson 21 Warm Starter (Paramanawa Mahana) Manuka smoked Wagyu beef tongue with Cultivated mushroom, parmesan, onion and smoked bone marrow 24 Heritage beetroot tart with parmesan, candied walnut and braeburn apple 21 Crab tart

24

with scrambled egg, cultured cream, carrot and french sorrel

Main Plate (Ngã Kai)

Market fish and shellfish (Ika mātaitai)

roasted in the Josper oven Catalan style with saffron broth and romescada

38

Leigh line caught smoked snapper fillet (Aho Ika Tāmure) with shiitake, kelp, sea succulents and Cloudy Bay clams	39
Mt Cook alpine salmon roasted in the Josper with braised cabbage & crab bisque	39
Cardrona Merino Lamb nose to tail with smoked carrot, native spices and mint sauce	39
Bluff lemon sole on the bone Roasted over manuka with local seaweed & buttermilk sauce	36
Autumnal vegetable tagine with butternut squash, kumara, mushroom, ricotta and barberry tabbouleh	32
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Sides (Tāpiritanga)	
Ses (1upir nungu)	
Mixed salad leaves (Manga mata rau) with mustard vinaigrette	6/9
Winter citrus with green olive, florence fennel and pistachio	9
Braised silverbeets with onion, kale, anchovy and lemon	9
Josper roasted mushrooms with preserved lemon and brown butter	14
Smoked agria potatoes with smoked almond, confit garlic and buttermilk	9