

FOOD MENU

TO START

Salted **almonds** \$7

Warm Grizzly Bakery **sourdough bread**, Terrace Edge EVOO \$9

Warm Spanish and Italian **olives**, marinated in orange, garlic and thyme \$9

Smoked beetroot **hummus**, balsamic, seed wafers \$14

Bostock organic **chicken liver parfait**, house-made pickles, ciabatta \$22

Lovat Venison leg fillet tartare, egg yolk, croûtes \$26

Smoked mussel whip, pickled mussel, apple, fennel, focaccia \$24

Salt fish brandade croquettes, parsley, fennel, lemon \$24

White fish crudo, ajo blanco, pickled cucumber, orange, puffed rice \$25

Broccoli, black garlic, fennel, radish, smoked almond \$21

White anchovies on toasted sourdough, gremolata, pickled shallot,
preserved lemon \$18

Salumi selection – local and international cured meats 4x 20gm \$26

Local and international **Cheeses** – *see overleaf*

SIDES

Baby cos lettuce, devilled egg dressing, pickled shallots, pangrattato \$14

Green beans, sunflower cream, tarragon, pangrattato, anchovy powder \$16

Paris **Mash** \$16 French **fries**, aioli \$13

MAINS

Pan-seared market Fish

Almond cream, heirloom tomato, peas, fennel \$44

Sweetcorn risotto

Wairiri buffalo stracciatella, capsicum, black olive & almond crumb \$38

Grilled Zucchini

Romesco, sweetcorn, heirloom tomato, black bean, fennel \$38

Lovat Venison leg fillet

Mushroom beurre blanc, parsnip, green beans, pickled mushroom \$42

TO SHARE

Black Origin Wagyu brisket silverside for two \$95

Onion puree, mustard

Served with potato pave & buttered greens

SWEETS

Vanilla **crème brûlée** \$16

Poached Nectarine, olive oil cake, Wairiri buffalo labneh \$18

Dark chocolate nemesis cake, cherries, orange puree, olive, almond \$18

Meringue, kiwifruit, strawberry, coconut cream \$18

Apple tarte Tatin, vanilla bean ice cream – to share, *allow 25 minutes* \$26

House-made **chocolate truffle** \$4/ea

Affogato \$12

We are happy to accommodate your dietary restrictions – please let us know.

One account per table please.

WHAT A FRIEND WE HAVE IN CHEESES

SOFT

Waimata Brie - NZ	\$14
Rouzaire Brie de Meaux (raw milk) - FR	\$16
Délice de Bourgogne - FR	\$16
Thorvald Sheep Camembert (sheep milk)- NZ	\$18
Thorvald Devotion (raw sheep milk, washed rind) - NZ	\$18
Buche de Chevre (goat's milk) - FR	\$17

BLUE

St Agur - FR	\$16
Barrys Bay Peninsula Blue - NZ	\$16
Little River Tasman Blue - NZ	\$16
Papillon Roquefort (raw, sheep milk) - FR	\$16

HARD

Moléson Gruyère (raw milk) - CH	\$14
Marcel Petit Comte (raw milk) - FR	\$16
Casa Del Campo Manchego Gran Reserva (sheep milk)- ES	\$14
Dutch Goat Gouda (goat milk) - NL	\$13
Meyer Vintage Gouda - NZ	\$12
Barrys Bay Vintage Cheddar 2019 - NZ	\$15

**Served per 50gm
with crackers, fresh fruit and condiments**

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