

MENU FOR THE WHOLE TABLE

Signature Menu

Snapper Ceviche, coconut, coriander, fried shallot, sriracha oil

Cured King Salmon, teriyaki glaze, wasabi mayo, ginger gel, squid ink cracker

Spiced Calamari, peanut and cucumber relish, chilli caramel, mint nam jim

Slow Cooked Duck Leg, salt baked celeriac, port braised prunes, crispy filo, pearl onion jus

Hawkes Bay Lamb, eggplant, minted peas, garlic labneh, cumin

Crème Brûlée
caramelised apple, golden raisin, spiced crumbs, green apple sorbet

6 courses **100**

Wine match **65**

“The Whole Package”

A glass of Veuve Clicquot

6 course signature menu

Wine match

Coffee and Petit Fours

Starters

House baked Focaccia, Goose Creek olive oil, whipped brown butter	9
Fresh Local Oysters, Natural, Crisp Batter, Kilpatrick six-twelve	POA
House Ricotta, heirloom tomato, dehydrated olive, apple, basil	19
Sashimi of premium local seafood, soy, wasabi, pickled ginger	24
Snapper Ceviche, coconut, coriander, crisp shallot, sriracha oil	22
Spiced Calamari, peanut and cucumber relish, chilli caramel, mint nam jim	24
Mushroom Risotto, roasted swiss browns, truffle mascarpone, aged parmesan	19
Chicken Liver Parfait, wine jelly, pickled rhubarb, vanilla rhubarb puree, toasted brioche	19
Cured King Salmon, teriyaki glaze, compressed cucumber, wasabi mayo, ginger gel, squid ink cracker	22
Tuna Crudo, jalapeno dressing, pickled tomato, puffed rice, watermelon radish	21
Venison Tataki, parsnip, sour cherry, cocoa soil, truffle oil, watercress	24
Coromandel Scallops, brown butter, jamon, cauliflower, almond, pickled golden raisin	26
OR breaded & simply fried w lemon & condiments	
Prawn Spaghettini, scampi broth, chervil, parmesan, crayfish oil	24

PLEASE INFORM YOUR WAITER IF YOU
HAVE ANY FOOD OR TIME RESTRICTIONS
ONE BILL PER TABLE

Main Courses

Catch of the Day	43
Hawkes Bay Lamb , eggplant, minted peas, whipped agria, garlic labneh, cumin salt	39
John Dory , clams, tomato, shaved fennel, charred spring onion, lemon, spring leaves	43
Free Range Chicken , mushroom puree, pickled shallots, herb gnocchi, kale	38
Beer Battered Snapper , triple cooked agria potatoes, tartare sauce, slaw	37
Slow Cooked Duck Leg , salt baked celeriac, port braised prunes, crispy filo, pearl onion jus	42
Locally sourced beef , smoked bone marrow butter, red wine jus (includes one side)	45
Whole Flounder , brown butter, lemon confit, shallot, caper, crouton, parsley (subject to availability)	43
New Zealand Crayfish (subject to availability)	POA

Sides

10

Charred Broccolini , dukkah, sunflower seeds
Fries , parmesan, truffle oil
Garden Leaves , apple, walnut, radish, house dressing
Beetroot , whipped feta, spiced almond, watercress
Roasted Carrot , granola, yoghurt, maple dressing
Triple Cooked Agria Potato , garlic & herb, horseradish romesco
Cos Lettuce , anchovy mayonnaise, parmesan, free range bacon, croutons

Desserts

16

Chocolate Cremeaux, peanut feuilletine, raspberry, salted caramel

Baked Cheesecake Mousse, blueberry compote, brown butter crumbs, lemon meringue and sorbet

Crème Brûlée, caramelised apple, golden raisin, spiced crumbs, green apple sorbet

Donuts, cinnamon sugar, spiced chocolate, salted caramel ice cream

Trio of Sorbets & Ice Cream

Pavlova, passionfruit curd, cream 14

Petit Fours 14
a selection of delicate delights

Cheese- New Zealand's finest

with homemade flatbread crackers, quince paste, mandarin and grapes

Cumulus, Nelson

rich, decadent double cream brie made in the French style

Blue Monkey, Katikati

based on a traditional stilton, rich and buttery, marbled w intensely piquant blue flavours

Mature Cumin, Waikato

gouda w the addition of pungent aromatic cumin seeds giving a warm spicy flavour

Supreme Goat, Mercer

sweet w a deep flavour and fudge like texture

Mt Eliza, Farmhouse Cheddar, Katikati

a full earthy, rustic cheddar with light sweet flavour

One	19
Two	29
Three	39
Platter	50

Dessert Wine

New Zealand

Saint Clair Reserve Noble Riesling 2018
Marlborough, NZ 56

Glass 90ml 13

Passage Rock Late Harvest Cabernet 2016
Waiheke Island, NZ 64

Glass 90ml 15

Foxes Island Reserve Noble Riesling 2015
Marlborough, NZ 92

Pegasus Bay Noble Semillon Sauvignon 2014
Waipara, NZ 92

Australia

De Bortoli Noble One 2016 (Semillon)
NSW, Australia 86

Glass 90ml 20

France

Chateau Villafranche Sauternes 2015
Bordeaux, France 72

Glass 90ml 16

South Africa

Rudera Noble Late Harvest Chenin Blanc 2007
Stellenbosch, S. Africa 102

Spain

Valdespino El Candado Pedro Ximenez
Jerez, Spain 68

Glass 90ml 16

Special Coffee 16

Irish Coffee

Made Traditionally with Jameson Whiskey

Café Nero

Made Traditionally with Galliano

Out of Africa

Amarula Liqueur and a Banana Cream Float

Sails Special

Kahlua, Grand Marnier & Brown Creme de Cacao

Hot Moch

Frangelico, Kahlua & Hot Chocolate

Port

Tawny

Grahams 10 yr old		180
	Glass 75ml	18

Late Bottle Vintage

Dow's 2012		142
	Glass 75ml	14

Vintage

Fonseca (Magnum) 1994		675
Graham's 1977		500
Dow's Quinta Senhora da Ribeira 2005		270
Graham's 2000		250

Cognac 45 ml

Hennessey X.O.		42
Remy Martin V.S.O.P.		20
Hennessey V.S.		18

Armagnac 45 ml

Delord V.S.O.P		17
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Calvados 45 ml

Domfrontais St. George de Rouelley 2011		15
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Grappa 30 ml

San Leonardo Stravecchia Oak-Aged		20
Trabucchi di San Colombano		19
San Leonardo		16
Antinori Tignanello		14

Limoncello 60 ml

Limoncello di Capri		14
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Coffee 5

Orb Latitude Arabica Dark Roast

Tea 5

Our Selection of Dilmah Loose Leaf Teas