

MENU

Oysters natural, mignonette, lemon	18/36
Shelly Bay Sourdough, brown butter	7.5pp
Warm Olives, preserved lemon	12
Duck Liver Parfait, tamarillo & brioche	18
Cured Haku Kingfish, Greytown lime, Estate olive oil, shallots, fine herbs, purple dawn kumara	28
Otago Peninsula Octopus, Tuscan white bean, green apple, jalapeño	34
High Country Wild Venison Tartare, eggplant, oyster mayonnaise & tarragon	28
Roasted Baby Beetroot, whipped ricotta, beetroot ketchup, puffed quinoa & white balsamic	30
Charred Brussels Sprouts, buffalo curd, pecans, brown butter & manuka honey	19
Shoestring Fries, smoked tomato relish	16
Radicchio & Baby Cos Lettuce Salad, fennel, shallot, radish & seasonal herb dressing	19
Onion Soup, beef consommé, Gruyère	27
Whole Wood-Fired Eggplant, coconut tahini, pomegranate, foraged herbs & puffed grain	32
Crispy Skin Ora King Salmon, grilled leek, fennel, dill, lemon & horseradish	50
Roasted Southland Lamb rump, Molesworth green apple, Kawa kawa, whitloof, mint, jus	48
Steak Frites, Southern Station wagyu beef bavette, torched onion, béarnaise, jus & cress	54
Confit Pork Belly, horopito, celeriac, tamarillo, vermouth & pear	48
Whole Slow-Roasted Lumina Lamb Shoulder, cast iron roasted yams, mint salsa verde, jus, lemon	139

