



## ENTREE

Selection of fine artisan breads, masportell extra virgin olive oil	10
Caesar salad, wildfire chicken or manuka smoked king salmon	21/23
Seafood chowder, pernod, aromatic vegetables	23
Free range pork belly, sweet water cray fish tail, saffron verjuice	28
New Zealand green lip mussels, karengo, dulse, cream	18
Wakanui beef carpaccio, wasabi mascarpone	23
Fild mushrooms, butternut pumpkin, red beet, vincotto*	21
Salt and pepper squid	20

## MAINS

Fish of the day, orange kumara, herb puree*	38
New Zealand lamb rack, pumpkin gnocchi, asparagus	40
Firstlight wagyu beef rump, potato and goat cheese gratin, baby spinach	38
Raukumara red wild venison, purple potato, piko piko	40
Rustichella penne, kalamata olives, capers, sorrel, cream	28
King tiger prawns, black pepper sauce, baby pak choy	42
Chicken "Dum Pukt", jasmine rice	36

**FROM THE GRILL**

Angus Pure eye fillet - 250g	<b>41</b>
Marlborough king salmon*	<b>38</b>
Free range chicken breast	<b>35</b>
Pacific seafood selection*	<b>45</b>
Grilled selection for 2 persons	<b>68</b>

All "grill dishes" served with your choice of a side dish from below.

**SIDE DISHES** **9**

- Mesclun leave, cherry tomatoes, avocado*
- Rocket salad, shaved parmesan, balsamic dressing\**
- Stir fried broccolini, garlic, soy*
- Garlic mashed potatoes*
- Sautéed seasonal vegetables*
- Sautéed asparagus*
- Herb roasted new season potatoes*
- French fries*
- Kumara chips*