



DINNER MENU

Entrée

Marlborough Oysters	7 / pcs
Pink shallot, aged prelibato	
Little Barrier Island Scallops & Nelson Paddle Crab	30
Green pipian, lime, basil, serrano aioli, blue corn	
Grilled 55-Day Aged Handpicked Sirloin Tiras	32
Grilled halloumi, avocado, salsa tatemada, horseradish, pickled mustard, crisps, coriander, lettuce	
Banks Peninsula Kingfish Ceviche	29
Chilli, tiger's milk, pickle radish, golden kumara, chargrilled corn	
Octopus & Prawn Tostada and Anchovies Adobo	30
Chargrilled octopus, prawn, lemon, cassidy's folly tomato, anchovy's adobo	
Antler's Farm-Roasted Beetroots	29
Golden beetroot, farm lettuce, fermented berries, dukkah, Soignon Buchette Chevre	

Main Course

Braised Pure South Short Rib	54
Potatoe purée, remoulade, smoked pasilla jus	
Cape Maria Line Caught Market Fish A La Talla	51
Talla adobo, spring vegetables, crayfish, mussel's bisque	
Charred Cauliflower	49
Chickpea, lemon, tahini, cumin yoghurt, toasted hazelnut	
Canter Valley Duck Breast	51
Parsnip purée, pistachios, forest mushroom, braised leek, jus	
Coastal Spring Lamb Loin	57
Duck fat potatoes, sweet carrot purée, cognac green pepper sauce	



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Grill

Speckle Park Eye Fillet - 200G 54

Savannah Scotch Fillet - 300G 62

55-Day Aged Handpicked Sirloin - 350G 60

All cuts are served with red wine jus or cognac peppercorn sauce

Sides

Seasonal Vegetables 16

Lemon oil romesco sauce

Shoestring Fries 16

Serrano aioli

Mesclun Lettuces 15

Sultana's vinaigrette

Desserts

Salted Caramel Brownie & Vanilla Ice Cream 21.5

Rich dark chocolate brownie, white chocolate ganache, salted caramel, vanilla ice cream

Raspberry Pistachio Mousse 21.5

Raspberry explosion in pistachio mousse, served on raspberry pistachio crumble with homemade praline

Hazelnut Paris-Brest 21.5

Trio Paris-Brest filled with vanilla Chantilly, homemade hazelnut praline, served with kalamansi sorbet

Strawberry Sago Pudding 21.5

Coconut sago pudding with strawberry coulis, strawberry, coconut jelly cubes, lime coconut sorbet

Cheese platter 49

French & New Zealand cheese, crackers, dried fruits, grapes, nuts, quince paste

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Executive Chef and we will endeavour to meet your requests.