

Entrées

Fresh Market Oysters (df/ng) POA
served au naturelle, shallot/rosé vinaigrette, fresh lemon

Cured King Salmon (ng) 19.5
capers, creme fraiche, crostini

Roasted Eggplant (vg/ng) 16.5
housemade hummus, criolla sauce

Southern Bluefin Tuna Sashimi 27.5
*toasted ciabatta, avocado, japanese mayo,
lemon oil, sriracha*

Seared Venison Loin (ng) 24.5
*boysenberry reduction,
linseed wafer*

Mains

Ricotta & Black Truffle Ravioli (v) 34.5
*housemade ravioli, spinach sauce,
roasted almond*

Courgette Lasagne (v) 29
*mushrooms, mozzarella,
bechamel*

NZ Green Lipped Mussel Linguine 32.5
*housemade black linguine,
cherry tomato, fresh basil*

Seared Duck Breast (df/ng) 42.5
roasted pumpkin, crispy leek, blood orange jus

Hawkes Bay Lamb Rack (ng) 47.5
purple kumara, roasted artichoke

Mt Cook Alpine Salmon (ng) 44.5
*oven roasted salmon, seared asparagus,
pea puree, pickled radish*

60-day Dry Aged Sirloin (df/ng) 52
*250gm Angus Sirloin,
skin-on shoestring fries, chimichurri*

Sides

Seasonal Salad (vg/ng) 14.5
citrus vinaigrette

Steamed Broccoli (vg/ng) 15
lemon, olive oil

Roasted Pumpkin (v/ng) 16.5
micro-greens, walnut

Charred Baby Carrots (v/ng) 17
dates, macadamia, parmesan

Sharing (2 - 4 persons)

Resort 'Tapeo' Board 74.5

selection of meats including smoked french saucisson, coppa italiana & spanish prosciutto, brie & comte cheese, toasted sourdough, marinated olives, gherkin

1kg Angus T-Bone (df/ng) POA

*Carve Meat Co. Premium NZ Angus T-Bone cooked to your liking
(best enjoyed with one or more of our sides)*

500g New York Strip (df/ng) POA

*Carve Meat Co. Premium NZ Angus New York Strip cooked to your liking
(best enjoyed with one or more of our sides)*

Slow Roasted Whole Lamb Shoulder (ng) 95

*950gm Hawkes Bay Lamb brined inhouse, buttery mint jus, salsa verde
(best served with one or more of our sides)*

Cheeseboard (v) 69.5

*roquefort papillon black label, brie de meaux rouzaire, comte millésime,
toasted sourdough, honeycomb, olive oil, fruit*

Desserts

Affogato (v) 12.5

*espresso, vanilla icecream,
brown sugar shortbread
(add 30ml liqueur + 7.50)*

Lavender Pannacotta (v) 19.5

black tea syrup, fresh berries

Chefs' Tiramisu (v) 19.5

Crème Brulee (v) 19.5

house gelato

v - vegetarian / vg - vegan / ng - not prepared with gluten / df - dairy free