

# menu



## Starters & Salads

Handcut Beef Tartar   d, m pickled beets, potato soufflé, horseradish whip	29
Housemade Wild Venison Black Pudding   d, se, n quail egg, pickled onion, truffled potato foam	30
Housemade Breads   g, d whipped butters	13
Heart of Romaine   v, d, g vegetarian parmesan dressing, shaved parmesan, black garlic crouton	22
Tuna Niçoise   d, sf, se seared yellowfin tuna togarashi, quail egg, oregano & lemon vinaigrette	37
Kinloch Honey & Chèvre Rocher   n, g, d, v coromandel macadamia nuts, beets, smoked eggplant, pomegranate vinaigrette	28
Oyster Mushroom Tempura   ve, se, m autumn vegetable tartar, maple syrup gochujang, aquafaba & edamame dip	22
Pumpkin Velouté   ve, n candied mushrooms	19

## Dinner Specials

Free Range Brick Chicken   d, g broccolini, black garlic & mushroom sauté, potato gnocchi	42
Fiordland Wapiti Venison   d, g, n, a celeriac purée, crispy kale, root vegetables, gingerbread sauce	54
Beef Short Rib Bourguignon   d, a pomme purée, pearl onion, mini heirloom carrot, beurre noisette	42
Pan Seared Lumina Lamb Rump   n waldorf lentil & sautéed kale, walnut & mushroom ketchup, cauliflower purée, rojo chimichurri	44
Pan Seared Cavolo Nero & Red Chard   ve, n, se macadamia nut & tofu, miso & chestnut purée, garlic kuwayaki	34
Potato Gnocchi   v, d, g, n pumpkin purée, sage butter, ricotta & parmesan mousse	28
Steamed Ora King Salmon   d, sf shitake mushroom, green peas & kailaan, miso beurre blanc	55

## From the Grill

21 Day Aged Striploin 250gram	46
Eye Fillet 200gram	58
Ribeye 250gram	59
Tairāwhiti Coast Kingfish 200gram	44
Salt & Grass Fed Lumina Lamb Rack 250gram	54
Cauliflower Steak   ve	28

## For Two

Grassfed Beef Tomahawk   d triple cooked potatoes, roasted garlic greens, selection of sauces	170
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## Sauces

Chimichurri   n	
Mixed Mushroom Cream   d	
Red Wine Jus   a	
Café de Paris   d, m	
Peppercorn Jus	

## Sides

Mixed Mushroom Sauté   ve	12
Buttered Autumn Vegetables   v, d	12
Pomme Purée   v, d	12
Shoestring Fries   ve	12
Maple Syrup Roasted Root Vegetables   ve	12
Truffle Parmesan Fries   v, d	16

# From New Zealand to the Table

We source seasonal produce from trusted partners across the country, chosen for quality, traceability and a shared respect for the land.

