

EAT

STARTERS

Roasted mushroom soup, with mushroom duxelle and sourdough bread
18

Fresh Market Oysters
- Natural with mignonette
- Tempura with Wasabi Mayo **POA**

Marinated warm olives
8

House baked sourdough bread with activated seeds and homemade butter
8

ENTREES

Ora king salmon cured in beetroot vodka, with chives, crème fraiche, avocado and pickled beetroot
20

West Coast Whitebait with sauteed spinach, mousseline Potato and saffron beurre blanc
25

Bruschetta grilled Oli bread topped with rocket, halloumi, tomato salsa, balsamico and extra virgin olive oil
16

Calamari hand scored mixed in secret crumbs and cooked to perfection served with garlic aioli
18

Duck liver parfait with cumberland sauce and red wine jelly and crackers
15

Nelson scallops seared with leek fondue bouillabaisse cream and crispy chicory
23

Antipasto platter: for 1 person **15**
2 person **29**

MAINS

Waitoa chicken Wellington with leek fondue, wilted spinach and chicken jus
34

Sous Vide Waitoa chicken breast with crispy spiced skin, glazed baby carrot, veloute cream and polenta
31.5

Market Fish pan seared served on caper and anchovy mash, saffron and white wine sauce served with roasted vegetables
32

Smoked Ora king salmon with freshly pickled fennel, saffron beurre blanc and pan fried squid ink gnocchi
31

Confit Canterbury duck leg with beluga lentils, celeriac puree and duck liver parfait jus
30

55 day Aged 250g Angus Scotch fillet served with roasted vegetables, Thyme, garlic butter and Beef jus
34.5

Pork belly with sauteed cabbage, Ginger carrot puree and caramelized apples
30

Seafood broth, N.Z scampi, king prawns, Cloudy bay clams, Marlborough green lip mussels and a small piece of fish served with a slice of oli bread
35

Fresh pea risotto and parmesan
28.5

Aubergine parmigiana layers of eggplant with homemade pasta sauce, mozzarella and parmigiano grana padano
29

SIDES

Fries with garlic aioli and tomato sauce
8

Green beans with sea salt
8

Rocket and parmesan salad
8