



## WINTER DINNER MENU

Brioche Bun | One for \$8 | Two for \$14

*Served with selection of spreads:*

Mulled Fig n Grafters honey whipped butter  
Cranberry-pistachio mascarpone  
Chimichurri-anchovy butter

Cold Cuts | \$39

*Served with house-made pickles, wholegrain mustard & sourdough*

Salame Cacciatore D.O.P  
Coppa Riserva D.O.P  
Bresaola I.G.P. Italian

Caviar \*

*Served with lemon crème fraiche on French blinis*

French Sturia Vintage 15g | \$250 (Subject to availability)  
Mt. Cook Ikura Caviar 90g | \$180  
Mt. Cook Molossal Caviar 90g | \$180

## ENTRÉE

Grilled Octopus | \$27 | GF

With Harissa rouille, Tzatziki, pomegranate, herb oil, seed crackers

Mothers Ruined Gin-Beetroot Cured Scallop Carpaccio | \$29 | GF

Served with purple kumara puree, coconut broth, roe-nnaise, huile de ciboulette

Torched Black Origin Beef Tataki | \$29

With honey-miso glaze, sesame, wasabi crème fraiche, yuzu gel

Saffron Gnocchi | \$26 | V

Carolina reaper chili-apple jam, smoked beurre blanc, pinenut crumb, cranky goats curd

Whipped Tofu | \$26 | VG

Cherry tomatoes, mathri, tamarind-date chutney, nylon sev, micro coriander

Vegan Chicken Sofitel Delight Salad | \$23 | VG

Mixed lettuce, avocado, tomato, pumpkin seeds, coriander-lime dressing

*Add: smoked chicken | \$3*

*GF | Gluten Free, V | Vegetarian, DF | Dairy Free, VG | Vegan*

## MAINS

Pork Belly | \$49 | DF | Signature Dish

Cooked on wood-fire rotisserie, tamarillo confiture, crackling, black pudding, mandarin segments, Horopito jus

NZ Market Fish | \$51 | GF

Served with green-lip mussels, smoked potato mash, buttered leek, sauce vierge

Confit Duck Leg | \$49 | GF

Served with white bean puree, lavender hot honey, lardon, savoy cabbage, cassis jus

Sumac Grilled Cauliflower Steak | \$39 | VG

With beetroot hummus, molasses, macadamia, blazed apricot, Maker's Mark soaked currents

Chef's Special – changes daily

"Chic-Chica" Burger | \$39

Crispy buttermilk fried chicken, mango slaw, coriander-mint mayo, tomato, cos, Dough Bakery's milk bun with chatpata fries

Red Miso Glazed Eggplant | \$39 | VG

Sun-kissed tomato pesto, harissa, artichoke chips, pomegranate molasses, seeds

Butternut Squash Risotto | \$38 | VG

Raglan coconut yoghurt, fried sage, herb oil

## GRILL

*Served with 1 side and 1 sauce*

Kagoshima A5 (Japanese Wagyu) 150g | \$180\*

Veal T-bone 350g | \$69 (Subject to availability)

Eye fillet 200g | \$59

30 day Grass-fed Angus Tomahawk 800g | \$125 \*

55-days Ribeye Scotch 250g | \$52

NZ Sirloin 250g | \$55

## TO SHARE

*Served with 3 sides and 1 sauce*

Chateaubriand 500g | \$130 \*

## Sauces

Café de Paris

Cognac Jus

Bordelaise

Pink Peppercorn Jus

Chimichurri

*Extra condiments /\$5 each*

*Items marked (\*) do not incur any discounts*

## Sides

Roast butternut, fried sage, goat cheese | \$16

Broccolini, aged balsamic, shaved parmesan | \$17

Brussel sprouts, bacon, maple, burnt butter | \$16

Black origin beef fat potatoes, rosemary, black sea salt | \$15.5

Chunky fries, truffle aioli, parmesan | \$15.5

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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. Please advise your server of any dietary requirements or allergies.



## DESSERTS

### Deconstructed S'mores | \$28

With flexible dark chocolate ganache, marshmallow fluff, vanilla soil,  
smoked raspberry sorbet, tuile

### Mango Sticky Rice | \$26 | VG | GF

With mango gel, coconut milk, sorbet

### Thai Tea Paris Brest | \$27

Choux, ganache montee, berry confit, strawberry frozen foam

### Selection of Cheese

*Served with Olive oil wafer crackers, poached fruits, house relish*

50g Single portion | \$25

Three Cheeses | \$49

Mahoe very Old Edam | Kerikeri · NZ | mild, fruity flavor, smooth

Grinning Gecko Brie | Whangarei · NZ | creamy, soft organic milk cheese

Bleu d'Auvergne – | Auvergne · France | compact, crumbly blue cheese

Comte 12 months | France | hard, raw milk cheese

### Barista Made Coffee & Tea | \$6

*All coffee and teas are organic and ethically/sustainably sourced*

Please ask your friendly waiter about plant-based milk options

Cold/iced coffees are available

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