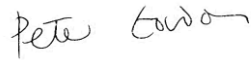


Welcome to dine

We have been cooking and serving delicious food and some of the most exciting wines from New Zealand and abroad for more than five years now, and so it's wonderful to host you today.

On behalf of myself, Head chef Bernard Bernabe and Sous chef Nancye Pirini, and the front of house team led by Jenny Kiihfuss-Luey, assisted by Gregory Maillard and Ann Lau, we wish you a very warm welcome.

Cheers



Peter Gordon

Clevedon Oysters

Half a dozen served natural 22
with soy tapioca dressing, fresh wasabi and lemon

Half a dozen beer battered 25
with lemon saffron mayonnaise

Starters

Today's vegetable soup 17

Smoked duck and coconut laksa 25
with buckwheat soba noodles, deep fried soft-shell crab, soy-egg yolk, crispy shallots and coriander

Pumpkin, kawakawa and ginger tortellini 22
on creamy cauliflower puree with parsnip crisp

Cured Kingfish sashimi 25
with dried miso, avocado crème fraîche purée, guindilla chillies, baby chives and ginger shallot dressing

Five hour braised wagyu shortrib 28
with braised ox tongue, Savoy cabbage, butternut purée with Riesling verjus and minted carrot ribbons

Pan-seared duck breast on confit duck leg orzo 'risotto' 27
with shichimi spiced yacon and pine nuts, cucumber ribbons, shallots, Gordal olives and snow pea shoots

Warm salad of Alaskan & Nelson scallops 28
with Clevedon buffalo mozzarella, Mariano's chorizo, grapefruit, lychee, pickled leek and Heilala vanilla dressing

Mains

Strudel of mushrooms and horopito potato gnocchi with truffle cream, roasted golden beetroot, feta and watercress salad	33
Prawn and tofu crusted Akaroa salmon on ginger roast yams, sautéed spinach with miso beurre blanc	38
Butter poached crayfish tail with confit of gurnard, mussel fritter, baby fennel and carrot, finished with Bouillabaisse sauce	42
Crispy roast pork belly on apple mustard mash and braised silverbeet with rhubarb chutney	38
Smoked and seared grain fed Angus beef fillet with Parmesan and coriander crust, oxtail, butter bean and shallot ragout, caramelised endive and honey glazed parsnips	42
Rare roast New Zealand farmed venison with confit potatoes, chilli, lemon and thyme buttered cavolo nero, pear chutney and potato wafers	45

Sides

Mixed leaves with toasted macademia and red wine dressing	8
Creamy potato mustard mash	8
Roasted baby potatoes with thyme and rosemary	8
Honey glazed baby carrots with toasted macadamias	8

Your waiter will inform you of our constantly changing seasonal specials the chefs have created today.

Peter Gordon's self authored cook-books:

Vegetables - the new food heroes (signed paperback)	49.95
Salads - the new main course (signed paperback)	49.95
Peter Gordon - a world in my kitchen (signed paperback)	49.95
Peter Gordon - a culinary journey (signed hardback)	59.95

Please note a 15% surcharge applies on public holidays