

Welcome to dine...

We've been cooking and serving delicious food alongside some of the most exciting wines from New Zealand and abroad for over six years now, and it's wonderful to host you here today.

On behalf of myself, Head chef Mark Harman, Sous chef Mark Arunsaphai, and the front of house team led by restaurant manager Jenny Kiihfuss-Luey and assisted by Gary Armstrong, we wish you a very warm welcome.

Cheers



Peter Gordon

Clevedon Oysters

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| Half a dozen natural
soy tapioca | 26 |
| Half a dozen beer-battered
ponzu dipping sauce, wasabi yuzu mayonnaise | 29 |

Starters

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| Today's vegetable soup | 22 |
| Battered walnut and basil stuffed zucchini flower
slow roasted strawberry tomatoes, Manuka honey | 26 |
| Crayfish and coconut laksa
green tea noodles, prawn, kataifi wrapped oyster,
crayfish, crispy shallots, coriander, mint | 27 |
| Pastilla of braised Firstlight grass-fed wagyu beef cheek
chocolate spice, harissa and herbed labne | 32 |
| Pan-seared Nelson scallops
pistachio pink peppercorn crusted goats' cheese,
beetroot apple relish, verjuice glaze | 28 |
| Seared Raukumara wild venison
spiced peanut sauce, cucumber chilli pickle, black rice
crisp | 28 |

Yellowfin tuna tataki 29
green papaya and mango salad, coconut tuile, wasabi
tobiko, orange sesame dressing

Zany Zeus ricotta and watercress tortellini 26
mustard-fruit beurre noisette, parmigiano, crispy herbs

Mains

Pan roasted corn-fed chicken breast 37
prawn, tarragon and caramelised shallot cannelloni,
green beans, corn emulsion

Crab and panko crusted Hapuka 39
wok-fried greens, wood ear fungus, roasted urenika
potato, red lentil pandan coconut broth, crisp curry leaves

Roast Hawke's Bay lamb rump 41
herb potato gnocchi, peperonata, capers, black olive
tapenade, green pea nage

Tempura spicy dahl stuffed inari pocket 34
spinach sesame roll, kumara curry leaf salad, cauliflower
lemongrass raita

Yellow Brick Road's day-boat fish 39
grilled asparagus, spinach, broccolini, wasabi salsa
verde, gaufrette potatoes

5 spice roast Cambridge duck breast 41
kumara, coconut and ginger gratin, bok choy, pickled
shiitake mushroom spring roll, fig and orange chutney

300 day grain-finished Wakanui Angus beef fillet 44
garlic potato purée, shaved ox tongue, crispy fried onion,
smoked tomato compote

Sides

Mixed leaves, vine tomatoes, goats' cheese, red wine
dressing 8

Sautéed green beans, broccolini, toasted sesame seeds 8

Kumara miso mash 8

Roast baby potatoes, thyme, rosemary 8