



Snacks

Oyster served natural w/ lemon **\$5 each**
Oyster served natural w/ kombucha ice **\$6 each**
House marinated warm mixed olives w/thyme orange and garlic **\$8**

Starters

Seared scallops, pork belly gyoza, apple dashi, parsnip and kale chips **\$27**
Southland hare loin and leg, wood fired celeriac, quince, labneh and puffed grains **\$25**
Ora King Salmon `sustain` awards entry `our edible compost heap` **\$27**
Pumpkin laksa, rice noodles and roast spaghetti squash **\$18**

Mains

Slow cooked Wakanui beef cheeks, truffle mashed potato and yuzu yoghurt **\$41**
Southland venison loin, Jerusalem artichoke, glazed tamarillo and spinach **\$41**
Market fish, cauliflower hummus, falafel crumb, sultana and caper spelt tabbouleh **\$41**
Fried celeriac tofu `agedashi`, mushrooms, buckwheat noodles, egg yolk **\$32**

To Share

Roast free range chicken, rocket, pumpkin & quinoa salad w/ pecan & cranberry **\$60**
8hr merino lamb shoulder, charred brussel sprouts, tzatziki (please allow 45 mins) **\$85**
Ribeye on the bone (750g), land cress mustard, potato bravas (please allow 45 mins) **\$85**

Sides

Rocket, pumpkin & quinoa salad w/ pecans, cranberry, vegan cheese and maple **\$10**
Shoestring fries served w/ aioli **\$9**
Charred brussel sprouts, satay mousse and pork floss **\$11**
Sourdough ciabatta w/ local Cairnmuir olive oil **\$8**
Potato bravas, roasted baby potatoes w/ bravas sauce **\$10**

Dessert

The Rees honey brulee, granola, thyme honey pear, yoghurt elderflower sorbet **\$17**
Vanilla and passion fruit cheesecake, kiwi fruit sorbet **\$17**
Hogarth 70% chocolate mousse, mandarin cremeux, mandarin sorbet **\$17**
Seasonal sorbet or ice cream **\$8**

Cheese 1 cheese **\$9** / 3 cheeses **\$25** / 5 cheeses **\$35** w/ fruit preserve and crackers

Coffee and petit fours \$12 Ozone espresso coffee or Harney & Sons teas

Affogato \$12/\$17 espresso coffee w/ vanilla ice cream, add Amaretto or Frangelico

Taste of the true south \$135 pp w/ wine pairing \$210pp

Or w/ premium wine pairing \$250– recommendations from our sommelier showcasing the best of our cellar from wineries around the globe

Chef and his team select six courses daily, based on fresh seasonal produce and inspiration at the time. This menu is our reflection of a truly southern dining experience. Designed for the whole table and last orders for this menu is 9pm. Enjoy!

Suppliers

After numerous tastings we have sourced what we believe to be amongst the best examples of local quality produce from people who have a genuine passion for food. We are proud of the quality produce within our region and are aware that buying local supports the community and helps to reduce food miles. Half the battle of cooking great food is starting with a quality product and we believe that we have found many!

We hope that you enjoy our research and maybe even use some of them yourself – please tell the suppliers that we sent you!



Havoc pork, hunter near waimate 03 689 8288 www.havocfarm.co.nz
Fantastic free range pork reared the proper way

Fine food brokers, queenstown 03 409 0374
Fresh fish, shellfish and other deli products

The fridge, alexandra & cromwell 03 448 6212
Great bacon, real black pudding and other deli goods

Cardrona merino lamb, cardrona 0212 630 730 www.cardronamerino.com
Full flavoured mountain bred merino lamb

European bakery, frankton 03 442 3909
Proper crusty sour dough breads

Fare game, invercargill 03 216 8535
Wild game meats including, hare, goat, rabbit and venison

Heart of the desert saffron, cromwell 03 445 1909
World class saffron grown in a front garden!

Basil, parsley & partners, cromwell 03 445 0732
Fresh herbs and salads fresh from the garden! You can taste the difference

Marsh`s honey, ettrick 03 446 6704 marshhoney@xtra.co.nz
Central Otago clover honey and honeycomb

Neat meats, queenstown 03 7774328 www.neatmeat.com
Supplier of dry aged beef and other high quality meats. Visit their shop its awesome!

Double Rock, cromwell 03 4427095
Local organic specialist fruit and vegetable grower

Solander, port nelson 03 545 9650 www.solander.com
Fresh fish and shellfish

Macfarlanes cherries 03 445 1566
Amazing cherries from Cromwell with passionate owners

Mahurangi oysters, mahurangi mahurangiosters.co.nz
Fantastic pacific oysters grown in super clean waters for a great taste

Sabato, auckland 09 630 8751 www.sabato.co.nz
Specialist deli and pastry products

Whitestone cheese, oamaru 03 434 8098 www.whitestonecheese.co.nz
Otago cheesemonger with a comprehensive range

Gibbston valley cheese, gibbston Valley 034411388 www.gvcheese.co.nz
Our most local cheesemonger from the valley

Aspiring organics, wanaka 03 4437971 www.aspiringorganics.co.nz
Organic locally grown and sourced vegetables and fruits

Cairnmuir olives, bannockburn 03 4450920 www.cairnmuirrolives.co.nz
High quality olive oil in a Central Otago style

Canter valley duck, rangiora 03 3129 805 www.cantervalley.co.nz
Specialist poultry products

Heilala vanilla, tauranga/tonga 07 552 6879 www.heilalavanilla.co.nz
Very good ethically grown "local" vanilla

Coppersfolly farm wasabi, 03 325 2166 www.coppersfolly.co.nz
South Island grown pure wasabi, Pungent!

Nevis gardens, gibbston valley 021 1141679
More amazing locally grown fruit and vegetables including fantastic asparagus

Equagold, 0800vanilla www.equagold.co.nz
Specialist pastry products and interesting ingredients

Ora king salmon, 0800 725666 www.orakingsalmon.co.nz
Premier king salmon from marlborough sounds

Barrys bay cheese, akaroa 03 3045809 www.barrysbaycheese.co.nz
Cheese maker from akaroa making good european style cheese

Kaikoura cheese, kaikoura 03 319 7598 www.kaikouracheese.vendecommerce.com
Small family run cheese producer, making some excellent cheeses out of kaikoura

Hogarth's chocolate, nelson www.hogarthchocolate.co.nz
Quality chocolate with great flavour profiles made here in NZ Delicious!