



### Snacks

- Oyster served natural w/ lemon **\$5 each**
- Oyster served natural w/ elderflower and horseradish **\$5 each**
- House marinated warm mixed olives w/thyme orange and garlic **\$6**
- Soft tacos w/ rice, avocado mousse and tomato salsa (please ask for todays topping) **\$15**

### To start

- Seared ora king salmon, sushi rice, yuzu, pickled vegetables, local sake kasu broth **\$23**
- Havoc pigs head croquette, chimmi churri, black bean salad and pumpkin bread **\$22**
- Artichoke and spelt risotto, truffled honey goats cheese, lemon and thyme **\$22**
- Scallops, moko smoked eel risotto, leek and mustard, caramelised apple **\$25**
- Southland venison, corn cream, rice noodle salad and shitake mushrooms **\$22**
- Westcoast whitebait, gremolata butter, grilled sourdough **\$28**
- Beetroot and apple soup, cucumber and horseradish ice cream **\$18**

### Main Course

- Wakanui sirloin and brisket, pickled red cabbage slaw, BBQ sauce **\$39**
- Havoc pork loin, beer braised shoulder, prosciutto, white bean cassoulet **\$39**
- Free range chicken, rocket pesto, quinoa salad, baby fennel **\$39**
- Wagyu NZ firstlight wagyu ribeye marble score 7-9 250g **\$95**
- Market fish, prawn Japanese pancake, prawn tail, apple and soy glaze, broccoli **\$39**
- Mushroom spelt risotto, black garlic, truffle and rocket **\$32**
- Red lentil and chickpea dahl, steamed rice, pakora and roti bread **\$32**
- Cardrona merino 24hr lamb leg roast for two w/ salsa verde (please allow 45 mins) **\$65**

### Sides

- Local baby leaf side salad w/ balsamic dressing **\$9**
- Shoestring fries served w/ aioli **\$9**
- Smashed gourmet potatoes w/ herbs and garlic **\$9**
- Sourdough ciabatta w/ local cairnmuir olive oil **\$8**
- Grilled organic courgettes, cherry tomatoes and basil **\$9**
- Steamed jasmine rice **\$5**

### Dessert \$18

- Hogarth's chocolate cremeux, popcorn, sacher sponge, salted caramel ice cream
- Mcfarlanes cherry, cookie and cream cheesecake, dark chocolate sorbet
- Blueberry and yoghurt `pavlova`, blueberry sorbetp
- Honey nougat parfait, granola and raspberries
- Local honey mousse, honey roasted peaches, lemon verbena ice cream
- 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 \$115 pp w/ wine pairing \$185pp**

**Or w/ premium wine pairing \$265** – 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](http://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](http://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](mailto:marshhoney@xtra.co.nz)  
*Central Otago clover honey and honeycomb*

**Neat meats**, queenstown 03 7774328 [www.neatmeat.com](http://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](http://www.solander.com)  
*Fresh fish and shellfish*

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

**Moko smoked eel** 03 312 7008 [moko2009@clear.net.nz](mailto:moko2009@clear.net.nz)  
*Amazing smoked eel from canterbury with dedicated passionate owners*

**Mahurangi oysters**, mahurangi [mahurangiosters.co.nz](http://mahurangiosters.co.nz)  
*Fantastic pacific oysters grown in super clean waters for a great taste*

**Sabato**, auckland 09 630 8751 [www.sabato.co.nz](http://www.sabato.co.nz)  
Specialist deli and pastry products

**Whitestone cheese**, oamaru 03 434 8098 [www.whitestonecheese.co.nz](http://www.whitestonecheese.co.nz)  
*Otago cheesemonger with a comprehensive range*

**Gibbston valley cheese**, gibbston Valley 034411388 [www.gvcheese.co.nz](http://www.gvcheese.co.nz)  
*Our most local cheesemonger from the valley*

**Aspiring organics**, wanaka 03 4437971 [www.aspiringorganics.co.nz](http://www.aspiringorganics.co.nz)  
*Organic locally grown and sourced vegetables and fruits*

**Cairnmuir olives**, bannockburn 03 4450920 [www.cairnmuirolives.co.nz](http://www.cairnmuirolives.co.nz)  
*High quality olive oil in a Central Otago style*

**Canter valley duck**, rangiora 03 3129 805 [www.cantervalley.co.nz](http://www.cantervalley.co.nz)  
*Specialist poultry products*

**Heilala vanilla**, tauranga/tonga 07 552 6879 [www.heilalavanilla.co.nz](http://www.heilalavanilla.co.nz)  
*Very good ethically grown "local" vanilla*

**Coppersfolly farm wasabi**, 03 325 2166 [www.coppersfolly.co.nz](http://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](http://www.equagold.co.nz)  
*Specialist pastry products and interesting ingredients*

**Ora king salmon**, 0800 725666 [www.orakingsalmon.co.nz](http://www.orakingsalmon.co.nz)  
Premier king salmon from marlborough sounds

**Barrys bay cheese**, akaroa 03 3045809 [www.barrysbaycheese.co.nz](http://www.barrysbaycheese.co.nz)  
Cheese maker from akaroa making good european style cheese

**Kaikoura cheese**, kaikoura 03 319 7598 [www.kaikouracheese.vendecommerce.com](http://www.kaikouracheese.vendecommerce.com)  
Small family run cheese producer, making some excellent cheeses out of kaikoura

**Hogarths chocolate**, nelson [www.hogarthchocolate.co.nz](http://www.hogarthchocolate.co.nz)  
Quality chocolate with great flavour profiles made here in NZ Delicious!