



A La Carte Menu

Small Plates

Wairiri Buffalo Stracciatella, pear, prosciutto, Canterbury walnuts, mizuna, white balsamic **\$25**

Yellowfin Tuna Carpaccio, niçoise Garnishes - pickled white anchovy, baby tomatoes, dried black olive, edamame, agria crisps, confit egg yolk, tonnato sauce **\$22**

Hokkaido Scallops, local kimchi textures, scallop wafer, savory yeast, Ora King salmon caviar butter **\$25**

Spiced duck breast, beetroot variations, rose, lychee, pistachio dukkah, raspberry molasses **\$26**

Te Matuku Oyster Tempura, Lincoln wasabi mayonnaise, fresh lime, baby daikon greens **\$25**

Zamora's Charcuterie, croutons, herb mustard, cornichons **\$32**

Vegetable Plates

Roasted and Charred Brussel Sprouts, crispy bacon, confit lemon, apple dressing **\$15**

Agria Potato Puree, white truffle **\$15**

Roasted Nevis Gardens baby carrots, Rees 'burnt' Honey dressing, savoury granola **\$15**

Baby Cos Lettuce, buttermilk dressing, croutons, Parmigiana Reggiano **\$15**

Large Plates

Wakanui Beef Sirloin, shiro miso glaze, perilla cracker, oyster mushroom, edamame, oyster mayonnaise, soy butter, shiso **\$44**

Leelands Lamb, butternut pumpkin and caponata, brussel leaves, black olive, salsa verde, pine nuts, balsamic gel **\$44**

Black Origin Wagyu Oxtail in Crepinette, prosciutto, smoked Wagyu fat, truffled haricot beans, Nevis Gardens cavallo nero and sunchoke **\$42**

Venison Shortloin, pommes boulangère, celeriac textures, smoked tamarillo, spinach **\$45**

Ora King Salmon Pave and Caviar, Japanese style potato, celery and apple salad, Iwa nori butter **\$42**

Agria Potato Gnocchi, roasted butternut pumpkin and caponata, sage, brown butter, Parmigiana Reggiano, smoked hazelnut **\$34**

Fiordland Crayfish Tail, celeriac textures, Granny Smith apple, vanilla bean butter, Lot 8 Yuzu olive oil **\$100**
Subject to Market Availability

Cheese

Selection of one, two or three seasonal New Zealand cheeses **\$24/\$30/\$36**
Otago honeycomb, fruit, house made Canterbury rye lavosh
Seasonal, local cheeses from New Zealand

Desserts

Windy Ridge Vanilla Bean Crème Brûlée, white chocolate 'snow', fruit wafer and sorbet **\$15**

Valrhona Guanaja Chocolate Fondant and Cacao Nibs, poached pear, Valrhona chocolate coffee soil, Pamu Deer Milk and Baileys ice cream, chocolate crystalline **\$19**

True South's Seasonal Fruit Series, The 'Apple', Granny Smith and Valrhona Ivoire ganache montée, compote and sorbet **\$20**

True South Seasonal Sorbet and Ice Creams - selection of three **\$16**

*Please discuss any allergies or dietary requirements with a member of staff.
Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.
For vegetarian and vegan diets, we are happy to modify the dishes to accommodate accordingly.*