

CHAMPAGNE

Glass 125ml

		
The Maker - The Jewel Brut, Beaune, France	14	81
Daniel Le Brun, Marlborough, NZ	14	82
De Bortoli Prosecco, King Valley, Australia	12	73
Laurent-Perrier NV, Champagne, France	30	180
Quartz Reef, Central Otago, NZ	15	91
Quartz Reef Sparkling Rosé, Central Otago, NZ	15	91
Moët and Chandon Impérial, Champagne, France	32	190
Veuve Clicquot NV, Champagne, France	31	187
Telmont, Champagne, France	27	159
Dom Pérignon, 2010, Champagne, France		801
Louis Roderer Cristal, Reims, France		819
Laurent-Perrier Rose, Champagne, France		286
Pol Roger Winston Churchill, Champagne, France		832
Pol Roger Cuvee, Champagne, France		253

FOOD

Please order at the bar

SMALL PLATES designed to share

Warm citrus olives, fennel, burnt orange	16
Hand stretched flatbread, confit heirloom tomato, taleggio, Celtic salt	19
Market fish crudo, leek matchsticks, hazelnut, coconut, grapefruit, basil oil	28
Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds	26
Wagyu beef kofta, smoked onion labneh, chilli, mint, baby coriander	28
Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs	26
Mushroom parfait, shitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers	24

MEDIUM PLATES designed for individuals or to share

Saffron seafood chowder with clams, prawns, fish, ciabatta	29
Market fish, Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade	43
Chicken parmigiana, Manchego, chorizo, Romesco, charred tomato salsa	41
Potato gnocchi, mushroom, pinenuts, basil, parmesan	38
Caesar salad, poached egg, sourdough crouton, anchovy & garlic emulsion	22
Add smoked chicken	5
Add smoked salmon	7

LARGE PLATES designed to share (allow 45 mins)

500g Lightly smoked Canterbury lamb shoulder, pumpkin hummus, salsa verde, zaatar, lamb jus	56
500g Market Place porchetta, butternut & sage puree, shaved fennel, green apple, chimichurri, shiraz jus	58

SIDES

Wagyu tallow potatoes, chimichurri, Grana Padano	19
Market salad, salsa verde, white balsamic dressing	15
Charred broccoli, toasted whole almonds, smoked yoghurt, dukkah	18

DESSERTS

Chocolate mousse, cashew crumb, orange tuille	18
Deconstructed tiramisu, beetroot, strawberry, chocolate & milk jelly, coffee mousse	19
Bombe Alaska, lemon curd, vanilla & pistachio ice cream	18
Banana cake, coconut ice cream, caramel sauce, pecan crumb	16
Local cheese selection, quince paste, dehydrated fruits, grapes, crackers	
1 cheese	18
2 cheeses	24
3 cheeses	30

For any dietary requirements, please speak to your server