



VEGETARIAN

32

HOUSE MADE GNOCCHI

Walnuts, watercress, confit garlic, Whitestone blue cheese

27

TEMPURA ZUCCHINI

Grilled asparagus, vine tomato, hazelnut crumb, mint & yoghurt

24

HEIRLOOM TOMATO SALAD

Buffalo mozzarella, poached beetroot, confit heirloom tomatoes, lemon dressing

SEA

26 | 60g

SEARED TUNA TATAKI

Free range confit egg yolk, agria potato crisp, pickled shallots, seasonal greens

38 | 160g

SEARED STEWART ISLAND SALMON

House made gnocchi, confit garlic, smoked tomatoes, green lip mussels' sauce

FARM

48 | 250g

55 DAYS AGED, NZ GRASS FEED SCOTCH FILLET

DF | GF Rucula leaves & chimichurri sauce

38 | 180g

NEST SIGNATURE SOUTHERN ALPS MERINO LAMB

Lemon cous-cous, spicy Moroccan sauce, mint and yoghurt

36 | 180g

CRUMBED FREE RANGE PORK RACK

Tamarind sauce, pumpkin puree, Zaatar spice-mix

26 | 70g

SOUTHLAND VENISON

Lightly seared loin, caper berries, carrot foam, watercress

HEAD CHEF | JUAN PABLO ARAVENA



OYSTERS & SIDE PLATES

Market price – seasonal availability

SIX OYSTERS FRESHLY-SHUCKED

With fresh lemon and chardonnay vinegar mignonette

12

CHARRED GIBBSTON VALLEY ASPARAGUS

VEG | GF | DF Sumac, macadamia nuts, lemon

RAW GREENS SALAD

VEG | Using local and seasonal ingredients

FETA & DILL FRIES

GF | VEG Dried grated feta, NZ sea salt, aioli

SOUTH ISLAND COD TOSTADA

Ajo blanco cream, Spanish sherry vinegar gel

NEW ZEALAND CHEESE

FROM "OVER THE MOON CHEESERY" – WAIKATO NEW ZEALAND

Served with Clyde honey comb, house-made sesame crackers, and seasonal chutney

60g 28 | 120g 34

O.M.G TRIPLE CREAMY BRIE

Silver Medal, New Zealand Champions of Cheese Awards 2019

Voluptuous and creamy, soft and rich, the OMG Triple Cream Brie has a luscious buttery flavour.

Wine match: Chardonnay, Pinot Gris or Champagne

GALACTIC GOLD

Category Trophy and Gold Medal, New Zealand Champions of Cheese Awards 2019

A show stopper with a vibrant orange rind and piquant flavour. As this cheese matures the paste changes from soft to creamy and melting, and the aroma intensifies.

Wine match: Pinot Gris, late harvest Riesling, or Pinot Noir

WINDSOR BLUE

Silver Medal outstanding NZ Food producers' awards 2019. 10 trophies,

12 Gold medals, NZ Champions of Cheese awards

A creamy blue with a soft buttery texture and a silky-smooth mouth feel. It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavour that intensifies with ageing.

Wine match: Port wine, oaked Chardonnay, melon-tropical-citrus Chardonnay

HEAD CHEF | JUAN PABLO ARAVENA