

Autopilot wine selection

An exclusive selection of New Zealand natural wines
The Hermit Ram, ancestral methode 2017 / Milton Libiamo, Gewürztraminer 2016 /
Kindeli, Syrah, 2016
40

Snacks (Paramanawa Mātao)

Cloudy bay storm clam <i>with bacon bone broth, enoki and hijiki</i>	9
Paramata Piper <i>with onion cream, chive and toasted sourdough</i>	12
Smoked eel <i>with celeriac, mustard and seasonal herbs</i>	12

Cold Starter (Paramanawa Mātao)

Mt Cook alpine salmon <i>cured in white wine with seasonal pickles and oyster cream</i>	20
Fruits of the sea <i>with clams, pacific rock oyster, scampi, octopus and local sea vegetables</i>	26
Cold smoked Leigh kingfish <i>with golden beetroot, braeburn apple, hazelnut and damson</i>	21

Warm Starter (Paramanawa Mahana)

Bianchetto white truffle <i>with egg yolk raviolo, kale & potato</i>	22
Heritage beetroot tart <i>with parmesan, candied walnut and braeburn apple</i>	21
Smoked eel tart <i>with horopito, shiitake, leek and French sorrel</i>	24

Main Plate (Ngā Kai)

Market fish and shellfish (Ika mātaimai) <i>roasted in the Jospier oven Catalan style with saffron broth and romescada</i>	38
Bluff lemon sole on the bone <i>Cooked over manuka with mushroom, preserved lemon and ricotta</i>	30
Cardrona Merino Lamb <i>with koura, smoked carrot & samphire</i>	39
Cook strait line caught hapuka fillet <i>with Cloudy Bay clam, broccoli emulsion & spring garlic</i>	39
Bianchetto white truffle <i>ricotta dumpling, smoked leek, shiitake and pumpkin consomme</i>	39
Leigh line caught snapper fillet <i>with Celeriac, black pepper & meyer lemon</i>	39

Sides (Tāpiritanga)

Mixed salad leaves (Manga mata rau) <i>with mustard vinaigrette</i>	6/9
Winter citrus <i>with green olive, florence fennel and pistachio</i>	9
Braised silverbeets <i>with onion, kale, anchovy and lemon</i>	9
Jospier roasted mushrooms <i>with preserved lemon and brown butter</i>	14
Smoked agria potatoes <i>with smoked almond, confit garlic and buttermilk</i>	9