

# Graze

## **BREAD**

**14**

Fresh Baked Focaccia | Cairnmuir Olive Oil | Butter of the Day  
V/ nf\* / gf\* / df\*/ vg\*

## FROM THE SEA

## **SALMON**

**28**

Ora King Salmon Carpaccio | Dill Crème Fraiche | Cucumber |  
Sour Apple | Caper Powder

nf / gf/ df\*

**Best paired with 2021 Sauvignon Blanc**

Please note we have a one bill per table policy

Let us know if you have any dietary requirements  
V-Vegetarian VG-Vegan GF-Gluten Free DF-Dairy Free  
NF-Nut Free \*-Available on request

While we take every step to ensure our gluten free dishes are free from  
gluten, we do use gluten in our kitchen and cannot guarantee there won't  
be any traces in our food

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## FROM THE LAND

### **DUCK**

**31**

Pan fried Duck Breast | Confit Duck Leg Croquettes | Pickled Beetroot Purée | Cranberry Tuile | Hazelnuts  
nf\* / df / gf\*

**Best paired with 2018 Te Wahi**

### **LAMB**

**33**

Royalburn Station Lamb Cassoulet | Confit Lamb Shanks | Lamb Sausage | Lamb Bacon | Herb Crumb | Toasted Focaccia | Salsa Verde  
gf\* / nf / df

**Best paired with Pelorus Rosé**

### **BEEF**

**31**

Dry Aged Beef Sirloin | Confit Potato | Reduced French Onion Soup | Broad Bean Pesto | Gruyere Crisp  
gf / nf

**Best paired with 2012 Te Wahi**

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## FROM THE GARDEN

### **CONFIT MUSHROOMS** **27**

Confit Mushrooms | Polenta Crisp | Kalamata Tapenade |  
Smoked Artichoke Purée | Aged Parmesan  
V / gf / nf / vg\* / df\*

**Best paired with Pelorus NV**

### **BUTTERNUT TART TATIN** **27**

Roast Butternut Tart Tatin | Pickled Pumpkin | Goats Cheese  
Mousse | Pumpkin Seed Dukkah  
nf / V

**Best paired with 2019 Te Koko**

### **BLUE CHEESE** **25**

Tasman Blue Cheese Profiteroles | Pear | Hazelnuts | Watercress  
V / gf\* / nf\*

**Best paired with 2008 Noble Riesling**

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## SOMETHING SWEET

### **TRUFFLE DUO**

**7**

1x Dark Chocolate & Orange, 1x Milk Chocolate & Hazelnut

### **DESSERT WINE**

**11 glass**

Noble Riesling 2008

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