

# Graze

## **BREAD**

**16**

Fresh Baked Focaccia | Cairnmuir Olive Oil | Butter of the Day  
V/ NF/ GF\*/ DF/ VG\*

## FROM THE SEA

## **SALMON**

**29**

Torched Ora King Salmon | Mojo Yoghurt | Cucumber |  
Apple & Citrus Gel | Saffron Cracker  
GF/ NF/ DF\*

**Best paired with Sauvignon Blanc 2022**

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

### **RABBIT** **30**

Wild Rabbit Loin | Chorizo & Manchego Crumble |  
Fennel & Apricot Salsa

NF

**Best paired with Pelorus NV**

### **LAMB** **29**

Royalburn Station Lamb Tartare | Pickled Blackberry Gel |  
Whipped Feta | Artichoke Crisp | Watercress |

Focaccia Crostini

NF/ GF\*/ DF\*

**Best paired with Te Wāhi 2018**

### **BEEF** **30**

Dry Aged Beef Sirloin | Confit Potato | Pickled Mushroom |  
Rocket Emulsion

GF / NF

**Best paired with Te Wāhi 2012**

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## FROM THE GARDEN

### **ASPARAGUS**

**28**

Nevis Garden Asparagus | Pickled Strawberry |  
Parmesan Custard | Olive Crumb | Brioche Croutons  
NF/ V/ GF\*

**Best paired with Pelorus Rosé**

### **BROCCOLINI**

**26**

Charred Broccolini | Horopito Fried Onions |  
Coconut Labneh | Peach & Capsicum Chutney  
GF/ DF/ NF/ V/ VG

**Best paired with Te Koko 2019**

### **HALLOUMI**

**27**

Grilled Halloumi | Butternut Terrine | Roasted Grapes |  
Dukkha | Vincotto  
GF / V

**Best paired with Pinot Noir 2020**

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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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