

The Bunker

BREADS

Catalana bread – ciabatta rubbed with tomato, garlic and olive oil.

STARTERS

PAUA

House made West Coast abalone ravioli with garlic cream, baby watercress and shaved Grana Padano.

PORK

Confit freedom farmed pork belly with walnut, smoked pear and canellini bean salad, watercress agredolce and pear cider reduction.

SCALLOPS

Pan seared scallops with caramelized cauliflower puree, baby caper salad, crisp prosciutto and Gibbston Valley verjus.

CHEF'S SPECIAL

Your server will advise of today's creation or local delicacy.

MAIN COURSES

LAMB

Oven roasted rack of Cardrona Valley lamb with crisp sweetbreads, saffron potato fondant, crushed minted peas, roast aubergine caviar, tamarillo chutney and thyme jus.

FISH

Your server will advise of today's market fresh fish.

BEEF

Fillet of Prime Southland Hereford and bourbon oak smoked cheeks with truffled mash, crisp portobello mushrooms, watercress, tomato and tarragon salad and pepper jus.

VEGETARIAN

Kumera and sage blinis with honey and thyme infused goats cheese, zucchini ribbons, broad beans and charred tomato relish.

DESSERTS

CHOCOLATE PEANUT SLAB

Glazed Valhrona chocolate mousse on a crunchy peanut praline and almond sponge with vanilla and caramel peanut ice cream.

CREPES

Caramelized banana crepes with maple syrup marscapone, macadamia honeycomb and butterscotch ice cream.

WINES

T.B.A