

# The Bunker

## STARTERS

### SOUP

*Paddle crab and crayfish bisque with tomato, coriander, and lemon grass jelly and lime infused crab meat. -18.*

*Akarua Pinot Gris (Central Otago) - 12.*

### TERRINE

*Canter Valley quail and pheasant terrine with parsnip remoulade and pomegranate molasses. -24.*

*Carrick Rose (Central Otago) - 10.*

### SCAMPI

*Housemade lemon gnocchi with roasted Stewart Island scampi, baby spinach, cherry tomatoes and crayfish beurre blanc. - 28.*

*John Forrest 'The White' (Multi-regional) - 15.*

### PORK

*Confit freedom farmed pork belly with walnut, smoked pear and canellini bean salad, watercress agredolce and pear cider reduction. - 22.*

*Trinity Hill 'Gimblett Gravels' Viognier (Hawkes Bay) - 13.*

### PAUA

*House made West Coast abalone ravioli with garlic cream, baby watercress and shaved Grana Padano. - 24.*

*Church Road 'Cuve' Chardonnay (Hawkes Bay) - 13.*

### SCALLOPS

*Pan seared scallops with caramelized cauliflower puree, baby caper salad, crisp prosciutto and Gibbston Valley verjus. - 26.*

*Peregrine Chardonnay (Central Otago) -12.*

### WHITEBAIT

*West Coast whitebait bhajiis with whitlof and wakame slaw, minted broad bean yohgurt purée and saffron aoli. - 25.*

*Pegasus Bay Sauvignon Semillon (Waipara) - 13.*

### EMPENADAS

*Fig and blue cheese empenadas with apple, radish and hazelnut salad red onion jam, beetroot carpaccio, and vincotto dressing. - 20.*

*Patutahi Estate Gewurtztraminer (Gisborne) - 13.*

### TASTING PLATE

*Chef's selection of items for two to share from our menu. - 45.*

## SIDES

*Grissini, olives and goats cheese mousse. - 8.*

*Catalana bread – ciabatta rubbed with tomato, garlic and olive oil. - 10.*

*Duck liver parfait with crostini and port wine jelly. - 15*

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## 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. - 40.*

*Pegasus Bay Merlot Cabernet (Waipara) - 13.*

### DUCK

*Star anise cured Confit leg and tamarind glazed roasted breast of Canter Valley duck with sautéed bok choy, kumara and orange puree and pistacio and mandarin rilette. - 37.*

*Rockburn Pinot Noir (Central Otago) - 16.*

### 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. - 40.*

*Penfold's Bin 28 'Kalimna' Shiraz (South Asutralia) - 16.*

### POUSSIN

*Seared breast and foie gras stuffed ballotine leg of Canterbury spring chicken with crushed chick peas, cashews and asparagus, spiced apricot, capsicum and chilli cream. - 36.*

*Brennan Pinot Gris (Central Otago) - 14.*

### VENISON

*Peppered Fiordland venison strip loin with almond milk braised carrots and parsnip, quince and horopito beignet, stone fruit salad and pinot noir jus. - 38.*

*Surveyor Thompson 'Single Vineyard' Pinot Noir (Central Otago) -17.*

### FISH

*Your server will advise of today's market fresh fish. - 36.*

*We will be happy to suggest a wine to accompany this dish.*

### VEGETARIAN

*Baked cannelloni of goats cheese, spinach and pine nuts with roasted Mediterranean vegetables and smoked paprika ragout. - 32.*

*Peregrine Chardonnay (Central Otago) - 12.*

## SIDES

*Seasonal vegetables with roasted hazelnuts and truffled crème fraiche.  
New Zealand truffle mash.  
Cos lettuce, pear, walnut and blue cheese salad with honey mustard dressing.  
Garden Salad.*

*9.*

### CHEF – LIAM DEASY

*Prices are G.S.T inclusive. Gratuities Excluded. One Account per Table Please.  
20% surcharge applies on public holidays. Please advise your server of any allergies.*