

THE

BUNKER

TASTE OF THE SOUTH MENU

AMUSE

*Chef's daily creation or local delicacy.
Deutz 'Prestige' Cuvee Methode Traditionelle (Marlborough)(75ml)*

SOUTHERN OCEAN

*Seared Southern Ocean scallops, crab bhajis, octopus caponata,
black garlic emulsion, red pepper coulis.
Pegasus Bay Sauvignon Semillon (Waipara) (100ml)*

or

MARLBOROUGH

*Mille Feuille of Marlborough wild boar and apple, parsnip remoulade, braising liquor.
Amisfield Pinot Gris (Central Otago)(100ml)*

WEST COAST

*West coast abalone and mushroom duxelle, paua frites,
smoked kingfish, whipped garlic ricotta.
Gibbston Valley 'China Terrace' Chardonnay (Central Otago) (100ml)*

or

BANNOCKBURN

*Seared loin of Bannockburn hare, braised leg tortellini,
celeriac fondants, kumara puree, truffle beurre blanc.
Surveyor Thompson Pinot Noir (Central Otago) (100ml)*

CLEANSER

Golden Bay Citrus Sorbet.

CENTRAL OTAGO

*Central Otago Provenance bio farmed seared lamb loin, lamb shank croquettes,
fricase of baby vegetables, carrot puree, salsa verde, wild thyme jus.
Church Road 'Grand Reserve' Merlot Cabernet (Hawkes Bay) (150ml)*

or

NELSON

*Pan seared pink snapper, crumbed mussels, beetroot tapenade,
nero aubergine puree, ratatouille vegetables, spiced tomato cavier.
Cloudy Bay Sauvignon Blanc (Marlborough) (150ml)*

AOTEAROA

*Italian and French meringue, strawberry and kiwi fruit textures,
blueberry and rosemary compote, cashew nut crème, berry sorbet
Wooring Tree 'Tickled Pink' late harvest Pinot Noir (Central Otago) (50ml)*

OAMARU

*Single selection of our cheese, your waitstaff will advise.
Brancott late harvest Sauvignon Blanc (Marlborough) (50ml)*

MENU ONLY- \$120, WITH NEW ZEALAND WINE MATCHES -\$180.