

THE
BUNKER

TASTE OF THE SOUTH MENU

AMUSE

*Chef's daily creation or local delicacy.
Mumm Marlborough (Marlborough) (75ml)*

SOUTHERN OCEAN

*Yellow fin tuna crudo, heirloom salad, avocado puree, citrus gazpacho,
coconut caviar, seaweed textures.*

Quarter Acre Viognier (Hawkes Bay) (100ml)

or

BANNOCKBURN

*Wild Bannockburn hare loin niçoise, braised leg roulade,
black olive emulsion, mediterranean salsa, caramel hollandaise.*

Surveyor Thompson Pinot Noir (Central Otago) (100ml)

WEST COAST

West coast paua tortellini, chowder cream, grana padano.

Carrick Pinot Blanc (Central Otago) (100ml)

or

CANTERBURY

*Smoked Canterbury ostrich, pancetta ragu, whipped truffled
potato, confit egg yolk, parmesan crisp.*

Te Awanga Wild Song Syrah (Hawkes Bay) (100ml)

CLEANSER

Golden Bay Citrus Sorbet.

CENTRAL OTAGO

*Central Otago Provenance bio farmed rack of lamb, lamb rump souvlaki,
babaganouch, compressed cucumber, labneh, pomegranate.*

Church Road 'Grand Reserve' Merlot Cabernet (Hawkes Bay) (150ml)

or

NELSON

*Pan seared pink snapper, watercress soubise, spring radish,
spiced crab salad, crayfish espuma.*

Gibbston Valley China Terrace B95 Chardonnay (Central Otago) (150ml)

PRE-DESSERT

TRIFLE

Olive oil cake, apricot, cardamon parfait.

Wooing Tree 'Tickled Pink' late harvest Pinot Noir (Central Otago) (50ml)

or

BRULEE

Manuka honey and saffron brulee, malted crumbs, raspberry sorbet.

Wooing 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- \$150, WITH NEW ZEALAND WINE MATCHES -\$225.