

THE  
**BUNKER**

**TASTE OF THE SOUTH MENU**

**AMUSE**

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

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**SOUTHERN OCEAN**

*Smoked Ora King salmon, salmon belly ceviche,  
ratatouille salad, pickled avocado, blue corn tostada.  
Peregrine Riesling (Central Otago) (100ml)*

or

**BANNOCKBURN**

*Seared Bannockburn hare loin, braised leg hare mille feuille,  
sour cherry, kumara textures.  
Surveyor Thompson Pinot Noir (Central Otago) (100ml)*

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**WEST COAST**

*West coast paua tortellini, chowder cream, grana padano.  
Carrick Pinot Blanc (Central Otago) (100ml)*

or

**OHAU**

*Lake Ohau Wagyu fillet, whipped truffled potato,  
confit egg yolk, smoked mushroom duxelle.  
Te Awanga Wild Song Syrah (Hawkes Bay) (100ml)*

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**CLEANSER**

*Golden Bay Citrus Sorbet.*

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**NELSON**

*Pan seared pink snapper, blue swimmer crab bhaji,  
chicory seaweed salad, black garlic hummus, saffron yoghurt.  
Amisfield Pinot Gris (Central Otago) (150ml)*

or

**CENTRAL OTAGO**

*Central Otago Provenance bio farmed lamb backstrap, lamb shank cannoli,  
Jerusalem artichoke, thyme jus.  
Turkey Flat 'Butchers Block' GSM (Barossa Valley) (150ml)*

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**PRE-DESSERT**

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**BLUEBERRY TARTLET**

*Blueberry ginger tartlet, white chocolate anglaise,  
spiced pumpkin ganache.*

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

or

**BRULEE**

*Manuka honey brulee, malted crumbs, damson plum sorbet.  
Wooing Tree 'Tickled Pink' Late Harvest Pinot Noir (Central Otago) (50ml)*

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**OAMARU**

*Single selection of our cheese, your waitstaff will advise.  
Gibbston Valley Late Harvest (Central Otago) (50ml)*