

T H E

B U N K E R

STARTERS

OYSTERS

*Seasonal availability, waitstaff will advise. - 7
each.*

CRUDO

*Ruakaka kingfish, blue fin tuna, satsuma,
heirloom tomatoes, yuzu dressing. - 29.*

PARFAIT

*Canter Valley duck parfait, rhubarb,
whipped chevre, brioche. - 29.*

SCALLOPS

*Pan seared Southern Ocean scallops, scampi,
spiced clam velouté, courgette, pork skin. - 32.*

GNOCCHI

Duck leg confit, black garlic gnocchi, leek, pan jus. - 30.

PAUA

West coast paua agnolotti, chowder cream, grana padano. - 32.

HARE

*Seared Bannockburn hare loin, braised leg mille feuille,
sour cherry, kumara textures. - 28.*

VEGETARIAN

*Goats cheese & gruyere fondue, spring vegetables,
pumpkin & cashew fritters, beetroot croutons. - 29.*

ARTISAN BREAD

Truffle butter. - 14.

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MAIN COURSES

BLUE COD

*Bluff blue cod, nduja green lipped mussel croquette,
prawn butter, kallir lime. - 53.*

SALMON

*Ora king salmon, celery glaze, wasabi foam,
blue swimmer crab, pea & pine nut salad. - 53.*

DUCK

*Canter Valley crispy skin breast, hazelnut,
turnip, red cabbage and cognac. - 54.*

BEEF

*Southern Station 5-6 grade 200g fillet,
braised short rib, marrow truffle potato, horseradish. - 65.*

LAMB

*Royalburn lamb rump, shank ragu, aubergine,
white balsamic, pinot noir jus. - 54.*

VENISON

*Kingston venison striploin, beetroot textures,
sunchoke, blackcurrant gel. - 53.*

VEGETARIAN

*Truffle and parmesan potato pave,
locally sourced mushrooms, vegetable sherry jus. - 49.*

SIDES

*Artisan bread. - 14 Mashed potato. - 16 Truffled croquettes. - 14
Seasonal greens. - 16 Caesar wedge salad. - 25*