

THE  

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**B U N K E R**

**DINE • WINE • COCKTAILS • LATE NIGHT**

**STARTERS**

**PARFAIT**

*Duck liver parfait, port wine jelly,  
pickled vegetables, toasted brioche, lavosh. - 19.*

**DUCK**

*Spiced duck consomme, rice paper parcel,  
baby vegetables, Parma duck breast. - 22.*

**SCALLOPS**

*Seared Southern Ocean scallops, crab bhajis, octopus caponata,  
black garlic emulsion, red pepper coulis. - 27.*

**HARE**

*Seared loin of Bannockburn hare, braised leg tortellini,  
celeriac fondants, kumara puree, truffle beurre blanc. - 24.*

**BOAR**

*Mille Feuille of Marlborough wild boar and apple,  
parsnip remoulade, apple textures, braising liquor. - 22.*

**PAUA**

*West coast abalone and mushroom duxelle, puaa frites,  
smoked kingfish, whipped garlic ricotta. - 27.*

**VEGETARIAN**

*Goats cheese fondue, baby vegetables, beetroot croutes,  
pickled shitakes, jerusalem artichoke crisps. - 24.*

**SIDES**

*Ciabatta Catalana. - 10. Olives, elatte, ciabatta. - 14.*

*Prices are G.S.T inclusive. Gratuities Excluded. One Account per Table Please.  
15% surcharge applies on public holidays. Please advise your server of any allergies.*

THE  

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**BUNKER**

**DINE • WINE • COCKTAILS • LATE NIGHT**

**MAIN COURSES**

**VENISON**

*Roasted Fiordland venison loin, peppered rillettes, celeriac puree, roasted turnip, sautéed greens, blackcurrant emulsion. - 44.*

**SNAPPER**

*Pan seared pink snapper, crumbed mussels, beetroot tapenade, nero aubergine puree, ratatouille vegetables, spiced tomato cavier. - 40.*

**BEEF**

*Pan roasted Wakanui eye fillet, short rib, bone marrow and truffle polenta, shallots, mushrooms, port wine jus. - 46.*

**PORK**

*West Coast pork belly, saltimbocca loin, braised red cabbage, burnt brussels and pancetta, feijoa gel, pork emulsion. - 39.*

**LAMB**

*Central Otago Provenance bio farmed seared loin, lamb shank croquettes, fricase of baby vegetables, carrot puree, salsa verde, wild thyme jus. - 43.*

**FISH OF THE DAY**

*Our waitstaff will advise. - 39.*

**VEGETARIAN**

*Roasted witloof, cauliflower sherry and date puree, carrot custard, sunflower seed pesto. - 38.*

**SIDES**

*Steamed greens, roasted almonds, lemon dressing. - 10.  
Truffle mash croquettes. - 10. Sautéed mushrooms, garlic, thyme. - 10.  
Seasonal salad greens, chardonnay vinaigrette. - 12/18.*

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