

THE

BUNKER

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. - 28.*

HARE

*Seared loin of Bannockburn hare, braised leg tortellini,
celeriac fondants, kumara puree, truffle beurre blanc. - 26.*

BOAR

*Mille Feuille of Marlborough wild boar and apple,
parsnip remoulade, apple textures, braising liquor. - 23.*

PAUA

*West coast abalone and mushroom duxelle, puaa frites,
smoked kingfish, whipped garlic ricotta. - 28.*

VEGETARIAN

*Goats cheese fondue, baby vegetables, beetroot croutes,
pickled shitakes, baby carrot crisps. - 23.*

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.*

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MAIN COURSES

VENISON

Roasted Fiordland venison loin, peppered rillettes, celeriac puree, roasted turnip, sautéed greens, blackcurrant emulsion. – 46.

SNAPPER

Pan seared pink snapper, crumbed mussels, beetroot tapenade, nero aubergine puree, ratatouille vegetables, spiced tomato cavier. – 42.

BEEF

Pan roasted Wakanui eye fillet, short rib, bone marrow and truffle polenta, shallots, mushrooms, port wine jus. – 48.

PORK

West Coast pork belly, saltimbocca loin, braised red cabbage, burnt savoy and pancetta, feijoa gel, pork emulsion. – 40.

LAMB

Central Otago Provenance bio farmed seared loin, lamb shank croquettes, fricase of baby vegetables, carrot puree, salsa verde, wild thyme jus. – 46.

FISH OF THE DAY

Our waitstaff will advise. – 40.

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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