

THE
BUNKER

STARTERS

OYSTERS / TIO

Chardonay Mignonette. – 7 each.

TRIO OF BITES / TORU O NGA NGAU

*A curated selection of tender meat,
fresh seasonal vegetables, and delicate fish. – 20.*

CRUDO / IKA MATA

*Ruakaka Kingfish, pear ponzu, nashi pear,
roasted sesame oil, crispy shallot, shiso. –*

32.

PARFAIT / PATETE ATE PARERA

*Canter Valley Duck parfait, pickles,
port wine gel, brioche. – 28.*

PORK BELLY / PUPU POAKA

*Slow cooked pork belly,
carrot, mandarin, daikon. – 33.*

BEETROOT / PITI WHEREO

*Honey glazed beets, feta labneh,
pickled black walnuts, dill oil. – 30.*

ABALONE / PAUA

*West Coast Paua tortellini,
kina hollandaise, crayfish oil. – 35.*

TONGUE / ARERO PIWHI

*Southern Station Wagyu Tongue, swede
burnt onion dashi, curry leaves, kumara. –*

32.

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MAIN COURSES

BLUE COD / RAWARU

*Bluff Blue Cod, crayfish bisque,
fennel, squid ink coral. – 54.*

BEEF / MATIU

*Southern Stations Wagyu 4-6 grade 200g fillet,
artichoke, oyster mushroom, black garlic. – 65.*

LAMB / REME

*Central Otago Lamb rump,
merguez, kale, preserved lemon, jus. – 54.*

VENISON / MITI TIA

*Kingston Venison loin,
beetroot, morcilla, elderberry. – 53.*

RISOTTO / RAIHI

*Fermented shitake & locally sourced mushroom
risotto, confit leek, truffle dressing. – 49.*

SIDES

Brioche Bread. – 14.

Truffled croquettes. – 14.

Seasonal greens. – 17.

Charred Brussel Sprouts – 17.

Welcome Rock mesclun salad. – 15.