

THE

BUNKER

DINE • WINE • COCKTAILS • LATE NIGHT

STARTERS

OYSTERS

Served with spiced cucumber granita - 6 each.

QUAIL

*Canter Valley Quail, pistachio rilette,
tamarillo jam, whipped chevre, brioche. - 22.*

SCALLOPS

*Pan seared Southern Ocean scallops, grilled octopus,
mussel frites, onion custard, carrot chowder. - 29.*

OSTRICH

*Smoked Canterbury ostrich, pancetta ragu,
whipped truffled potato, confit egg yolk, parmesan crisp. - 27.*

HARE

*Wild Bannockburn hare loin niçoise, braised leg roulade,
poached quail egg, black olive emulsion, caramel hollandaise. - 26.*

TUNA

*Yellow fin tuna crudo, heirloom salad, avocado puree,
citrus gazpacho, coconut caviar, seaweed textures. - 26.*

PAUA

West coast paua tortellini, clam and corn bouillabaisse, kina foam. - 30.

PORK

*Confit Havoc pork belly, flash fried West Coast whitebait,
kimchi slaw, coriander, tamarind gastric. - 28.*

VEGETARIAN

*Locally sourced wild mushroom, baby vegetable fricassee,
raspberry vincotto, Kikorangi parfait. - 22.*

ARTISAN BREAD

House made butter. - 10

*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

SNAPPER

*Nelson pink snapper, watercress soubise, spring radish,
blue swimmer crab meat, crayfish espuma. – 44.*

DUCK

*Crispy skin Canter Valley duck breast, duck leg lollipop,
dashi gel, parsnip puree, plum jus. – 44.*

BEEF

Wakanui beef fillet, bone marrow, pickled tongue, beetroot textures. – 48.

LAMB

*Central Otago Provenance bio farmed rack of lamb, lamb rump souvlaki,
babaganoush, compressed cucumber, labneh, pomegranate. – 49.*

SALMON

*Ora King Salmon, king tiger prawn, kumara gratin,
grilled fennel, chardonnay vinaigrette. – 42.*

VENISON

*Kingston venison striploin, peppered rillettes, celeriac puree,
blackcurrant, silver beet. – 46.*

VEGETARIAN

*Black garlic and horopito gnocchi, charred whitloof, burnt orange,
spinach, burrata. – 38.*

SHARED

*Savannah Angus Tomohawk for two
Served with walnut mash and jus. – 89*

*Canter Valley whole duck for two
Served with whitloof and orange salad. – 84*

SIDES – 10

*Artisan bread. Walnut Mash. Mushrooms.
Truffled croquettes. Greens. Fig, blue cheese, baby gem.*