

THE
BUNKER

DINE • WINE • COCKTAILS • LATE NIGHT

STARTERS

OYSTERS

Seasonal availability, waitstaff will advise - 6 each.

QUAIL

*Canter Valley Quail and pistachio rilette,
stone fruit chutney, whipped chevre, brioche. - 25.*

SCALLOPS

*Pan seared Southern Ocean scallops, grilled octopus,
mussel frites, onion custard, carrot purée. - 32.*

OSTRICH

*Smoked Canterbury ostrich, pancetta ragu,
whipped truffled potato, confit egg yolk, parmesan crisp. - 29.*

HARE

*Wild Bannockburn hare loin niçoise, braised leg roulade,
black olive emulsion, Mediterranean salsa, caramel hollandaise. - 30.*

TUNA

*Yellow fin tuna and Ruakaka kingfish, heirloom salad,
avocado puree, citrus gazpacho, coconut caviar, seaweed textures. 30.*

PAUA

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

VEGETARIAN

*Locally sourced wild mushroom, baby vegetable fricassee,
raspberry vincotto, Kikorangi parfait. - 28.*

ARTISAN BREAD

House made butter. - 12.

*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,
spiced clam salad, crayfish espuma. - 49.*

DUCK

*Crispy skin Canter Valley duck breast,
duck leg lollipop, parsnip puree, plum jus. - 48.*

BEEF

*Wakanui beef fillet, braised short rib, marrow polenta, romesco. - 50.
First Light Wagyu 4 to 5 grade 300g Ribeye - 85.*

LAMB

*Central Otago Provenance bio farmed lamb backstrap, lamb rump souvlaki,
babaganoush, compressed cucumber, labneh, pomegranate. -52.
Full Rack of Central Otago Alpine Merino. -79.*

SALMON

*Ora King Salmon, king tiger prawn salsa,
kumara textures, pickled fennel. - 48.*

VENISON

*Kingston venison striploin, peppered rillettes,
celeriac puree, blackcurrant, silver beet. - 49.*

VEGETARIAN

*Black garlic and horopito gnocchi, charred whitloof,
burnt orange, spinach, buttrata. - 42.*

SIDES - 12

*Artisan bread. Mashed Potato. Mushrooms, whipped chevre.
Truffled croquettes. Greens. Fig, blue cheese, baby gem.*

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