

THE

BUNKER

DINE • WINE • COCKTAILS • LATE NIGHT

STARTERS

OYSTERS

Seasonal availability, waitstaff will advise – 7 each.

SALMON

*Smoked Ora King salmon, salmon belly ceviche,
ratatouille salad, pickled avocado, blue corn tostada. – 29.*

QUAIL

*Canter Valley Quail and pistachio rilette,
house made chutney, whipped chevre, brioche. – 29.*

SOUP

*Roast pork belly, shitake slaw,
crayfish wontons, dashi broth. – 30.*

HARE

*Seared Bannockburn hare loin, braised leg hare mille feuille,
sour cherry, kumara textures. – 28.*

PAUA

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

SCALLOPS

*Pan seared Southern Ocean scallops, grilled octopus,
mussel frites, onion custard, carrot purée. – 30.*

VEGETARIAN

*Goats cheese fondue, winter vegetables,
pumpkin and cashew fritters, beetroot croutons. – 29.*

ARTISAN BREAD

House made butter. – 14.

*Prices are G.S.T inclusive. Gratuities Excluded. One Account per Table Please.
20% surcharge applies on public holidays. Please advise your server of any allergies.*

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MAIN COURSES

SNAPPER

*Nelson pink snapper, blue swimmer crab bhaji,
chicory seaweed salad, black garlic hummus, saffron yoghurt. – 52.*

DUCK

*Crispy skin Canter Valley duck breast,
confit leg rillettes, parsnip puree, plum jus. – 54.*

BEEF

*Lake Ohau Wagyu 4 to 6 grade 200g fillet. – 65.
Southern Stations Wagyu 4 to 5 grade 300g Ribeye – 89.
Both served with braised short rib, truffle potato, romesco.*

LAMB

*Central Otago Provenance bio farmed lamb backstrap, lamb shank cannoli – 54.
Full Rack of Central Otago Alpine Merino – 85.
Both served with Jerusalem artichoke, thyme jus.*

VENISON

*Kingston venison striploin, beetroot textures,
raspberry gel, pinot noir jus. – 52.*

VEGETARIAN

*Truffle and parmesan potato pave,
locally sourced mushrooms, vegetable sherry jus. – 49.*

SIDES – 14

*Artisan bread. Mashed Potato. Truffled croquettes.
Seasonal Greens. Fig, blue cheese, baby gem salad.*

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