

THE  

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**BUNKER**

**DINE • WINE • COCKTAILS • LATE NIGHT**

**STARTERS**

**OYSTERS**

*Seasonal availability, waitstaff will advise – 7 each.*

**CRUDO**

*Ora King salmon and octopus,*

*mustard seed pickles, watermelon, coconut, lime dressing. – 29.*

**PARFAIT**

*Canter Valley duck savoury parfait,*

*pistachio mustard, whipped chevre, brioche. – 29.*

**RISOTTO**

*Lake Ohau Wagyu beef fillet, fermented shiitake risotto,*

*shallot jam, ginger sake. – 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, scampi pakora,*

*kashmiri crème, garlic pickled courgette, chickpea puff. – 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**

**BLUE COD**

*Bluff blue cod, blue swimmer crab fritter,  
crayfish butter, charred cucumber and saffron salad. - 53.*

**DUCK**

*Canter Valley confit duck leg, crispy skin breast,  
hazelnut, turnip, red cabbage and cognac – 54.*

**BEEF**

*Lake Ohau Wagyu 4 to 6 grade 200g fillet. – 68.  
Southern Stations Wagyu 4 to 5 grade 300g Ribeye – 95.  
Both served with braised short rib, truffle potato, bone marrow horseradish creme.*

**LAMB**

*Central Otago Royalburn bio farmed lamb backstrap, lamb spare rib - 54.  
Full Rack of Central Otago Alpine Merino - 85.  
Both served with aubergine, minted peas, lamb jus.*

**VENISON**

*Kingston venison striploin, beetroot textures, sunchoke,  
pickled gooseberry. – 53.*

**VEGETARIAN**

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

**SIDES**

*Artisan bread. - 14    Mashed Potato. - 16    Truffled croquettes. - 14  
Seasonal Greens. - 16    Buttermilk herb and Manchego baby gem salad. - 25*