

T H E

B U N K E R

STARTERS

OYSTERS

Seasonal availability, waitstaff will advise. - 7 each.

CRUDO

*Ruakaka kingfish and octopus, cucumber,
watermelon, coconut, lime dressing. - 29.*

PARFAIT

*Canter Valley duck savoury parfait, rhubarb,
whipped chevre, brioche. - 29.*

SCALLOPS

*Pan seared Southern Ocean scallops, fried scampi, spiced
clam velouté, garlic pickled courgette, chickpea. - 32.*

RISOTTO

*Southland beef cheek, fermented shiitake risotto,
shallot jam, ginger sake. - 30.*

PAUA

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

HARE

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

VEGETARIAN

*Goats cheese fondue, crudités,
pumpkin and cashew fritters, beetroot croutons. - 29.*

ARTISAN BREAD

Truffle butter. - 14.

THE

BUNKER

MAIN COURSES

BLUE COD

*Bluff blue cod, deconstructed bouillabaisse sauce,
tua tua salad, saffron crème, sea lettuce. - 53.*

SALMON

*Ora king salmon, celery glaze, wasabi,
blue swimmer crab, pea and pine nut salad. - 53.*

DUCK

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

BEEF

*Canterbury Marble Master black angus 200g fillet,
braised short rib, truffle potato, bone marrow, horseradish creme. - 65.*

LAMB

*Royalburn lamb rump, shank ragu, aubergine,
white balsamic, pinot noir jus. - 54.*

VENISON

*Kingston venison striploin, beetroot textures,
sunchoke, blackcurrant gel, pan jus. - 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 salad. - 25*

THE

BUNKER

LITTLE BLACK BOOK SPECIALS

(Subject to Availability)

Bluff Oysters

Natural with shallot vinaigrette.

9 each.

Lamb

*Royalburn 300g Lamb Rack,
pinot noir jus.*

65.

Beef

*Southern Stations Wagyu Grade 7 ribeye,
horseradish cream, port jus.*

95.