

# The Bunker

RESTAURANT • BAR • PRIVATE ROOM

## BREADS

*Fresh baked breads with duo of spreads, olive oil and balsamic.*

## STARTERS

### PAUA

*House made West Coast paua ravioli with baby watercress, garlic cream and shaved Grana Padano.*

### HARE

*Seared rare loin and braised shoulder empenadas of Central Otago hare with truffled butternut puree and spiced fig and beetroot salad.*

### SCAMPI

*Stewart Island scampi risotto with fresh taragon, baby leeks and crayfish beurre blanc.*

## MAIN COURSES

### LAMB

*Seared tenderloin and slow roasted hind shank of Cardrona Valley lamb with parsnip puree, crisp polenta, baby carrots and wild thyme jus.*

### BEEF

*Fillet of prime Southland Hereford with wild mushroom ratatouille New Zealand truffle mash, crisp serano ham and balsamic jus.*

### BOAR

*Wild boar saltimbocca and braised baby back ribs with crushed root vegetables and chevre, cucumber salsa and orange hoisin jus.*

### FISH

*Today's market fresh fish, pan seared and served with caper and celeriac remoulade, tempura Bluff oyster, potato croquette and tomato romesco.*

## DESSERT

### CHOCOLATE FONDUE

*Melted premium Valrhona chocolate with fresh fruit and marshmallows.*