

The Bunker

RESTAURANT • BAR • PRIVATE ROOM

STARTERS

SOUP

Pumpkin and truffle veloute with sautéed wild mushrooms.

17.

**Church Road 'Cuve' Chardonnay (Central Otago) - 13.*

TERRINE

Terrine of chicken liver and Central Otago pheasant, wrapped in prosciutto with walnut bread and port wine jelly.

22.

**Mt Difficulty 'Target Gulley' Riesling (Central Otago) - 11.*

PAUA

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

24.

**Pegasus Bay Sauvignon Semillon (Waipara) - 13.*

HARE

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

25.

**Mondillo Pinot Noir (Central Otago) -16.*

SCAMPI

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

26.

**Akarua Pinot Gris (Central Otago) - 12.*

GNOCCHI

Sauteed golden kumara gnocchi with wilted spinach, roasted capsicum, coriander, mint, cashews and an orange sauce.

20 / 35.

**Brennan Gewurtztraminer (Central Otago) - 11.*

CHEF'S SPECIAL

Your server will advise of today's creation or local delicacy.

POA.

**Your Server Will Be Happy to Recommend a Wine to Accompany This Dish.*

TASTING PLATE

Chef's selection of items to share from our menu, your server will advise.

45.

SIDES

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

12.

** Our Recommendation By The Glass to Accompany Your Dish.*

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MAIN COURSES

VENISON

Rare Fiordland venison strip loin and roast venison sausage with candied bell peppers, puy lentils and a port wine and horopito jus.

39.

**Archangel Pinot Noir (Central Otago) - 16.*

DUCK

Confit leg of Canterbury duck with Waldorf skordalia and pinot noir jus, accompanied by duck ragout with fennel, lychee and smoked paprika.

38.

**Trinity Hill 'Gimblett Gravels' Tempranillo (Hawkes Bay) - 13.*

(Or Zinfandel)

LAMB

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

40.

**Pegasus Bay Merlot Cabernet (Waipara) - 13.*

(Or Church Rd Cab Merl)

BEEF

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

42.

**Craggy Range 'Gimblett Gravels' Syrah (Hawkes Bay) - 16.*

BOAR

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

39.

**Mt Difficulty Pinot Gris (Central Otago) - 13.*

(Or Villa Viognier)

FISH

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

37.

**Your server will be happy to suggest a wine to accompany this dish.*

VEGETARIAN

Roasted Portobello mushroom topped with almond and ricotta, served with caramelized onion tartlet, slow roasted tomatoes and salsa verde.

35.

**Partisan Pinot Noir (Central Otago) -14.*

SIDES

Seasonal vegetables. New Zealand truffle mash. Garden Salad.

9.

CHEF – BEN NORFOLK

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.