

The Bunker

RESTAURANT • BAR • PRIVATE ROOM

STARTERS

SOUP

*Roast chicken and sweetcorn consomme
with a capsicum and manuka smoked chicken roulade.*

17.

**Chard farm Sauvignon Blanc (Central Otago). 11.*

GNOCCHI

*Sauteed house made golden kumara gnocchi with
wilted spinach, coriander, orange, mint and cashews.*

20.

**Patutahi Gewurtztraminer (Gisborne). 13.*

TERRINE

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

22.

**Woioing Tree 'Beetlejuice' Pinot Noir (Central Otago). 12.*

WHITEBAIT

*Crispy West Coast whitebait with a cucumber,
ginger and lychee salsa and lemon yoghurt dressing.*

26.

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

HARE

*Seared wild Central Otago hare on truffled cauliflower puree
with braised hare fillets on a rocket, green bean and tomato salad.*

24.

**Mondillo Pinot Noir (Central Otago). 14.*

TUNA

*Sesame crusted yellow fin tuna tataki
with shitake and spring onions and a tahini dressing.*

23.

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

RISOTTO

*Smoked wild rabbit risotto with thyme, shallots,
broadbeans and shaved Grana Padano.*

18. / 30.

** Carrick Chardonnay (Central Otago). 12.*

CHEF'S SPECIAL

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

P.O.A

**We will be happy to suggest a wine to accompany today's special.*

****Our suggestions By The Glass to accompany your dish.***

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MAIN COUSES

VENISON

*Seared Fiordland venison loin with sauteed cabbage and bacon with juniper jus.
Braised venison and speights distinction ale pie with homemade spaetzle.*

38.

**Mt Difficulty Pinot Noir (Central Otago). 18.*

LAMB

*Garlic roasted rack and braised shoulder of Cardrona Valley lamb
on a provencale of vegetables with a lemon and thyme jus.*

39.

**Church Road Reserve Cabernet Merlot (Hawkes Bay). 13.*

PORK BELLY

*Twelve hour braised crisp pork belly, with roasted Stewart Island scampi
on a carrot and ginger puree with sesame coleslaw and coriander jus.*

37.

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

BEEF

*Fillet of Southland beef on potato gratin
with mushroom duxelle, rocket and truffle jus.*

42.

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

DUCK

*Confit leg and seared breast of Canterbury duck on salaraise
potatoes with wilted greens, cranberry coulis and sage jus.*

37.

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

FISH

*Pan Seared market fresh fish, served with homemade basil
and marscapone ravioli and a capsicum and cherry tomato consomme.*

37.

**We will be happy to suggest a wine to accompany today's fish.*

VEGETARIAN

*Roasted almond and chick pea filo on a warm salad of artichoke,
olives, capers and goats cheese with a vincotta dressing.*

36.

**Yalumba Viognier (South Australia). 12.*

SIDES

*Seasonal vegetables. Truffled potatoes. Garden salad. 9.
Fresh baked breads with duo of spreads, olive oil and balsamic. 12.*

CHEF - GWEN HARVIE

Prices are G.S.T inclusive - Gratuities not included.

One account per table please. 15% surcharge applies on public holidays.