

THE

BUNKER

TASTE OF THE SOUTH MENU

AMUSE

Chef's daily creation or local delicacy.
Mumm Marlborough (Marlborough) (75ml)

RUAKAKA

*Ruakaka kingfish and blue fin tuna, satsuma,
yuzu, heirloom tomatoes, lime dressing.*
Peregrine Riesling (Central Otago) (100ml)

OR

BANNOCKBURN

*Seared Bannockburn hare loin, braised leg mille feuille,
sour cherry, kumara textures.*
Surveyor Thompson Pinot Noir (Central Otago) (100ml)

WEST COAST

West coast paua tortellini, chowder cream, grana padano.
Carrick Pinot Blanc (Central Otago) (100ml)

OR

CANTER VALLEY

*Canter Valley duck leg confit, potato gnocchi,
leek, pan jus.*
Elephant Hill Syrah (Hawkes Bay) (100ml)

CLEANSER

Golden Bay Citrus Sorbet.

BLUFF

*Steamed blue cod roulade, nduja mussels,
prawn butter, kohlrabi, sea lettuce.*
Gibbston Valley 'The School House' Pinot Gris (Central Otago) (150ml)

OR

CENTRAL OTAGO

*Royalburn lamb rump, shank ragu,
aubergine, white balsamic, pinot noir jus.*
Church Road 'Grand Reserve' Merlot Cabernet (Hawkes Bay) (150ml)

EARL GREY & BLUEBERRY TARTLET

Blueberry tartlet, earl grey crème, black sesame gelato.
Wooring Tree 'Tickled Pink' late harvest Pinot Noir (Central Otago) (50ml)

OR

PISTACHIO PANNA COTTA

Pistachio panna cotta, strawberry & Champagne sorbet, salted dark chocolate, almond.
Wooring Tree 'Tickled Pink' Late Harvest Pinot Noir (Central Otago)
(50ml)

OAMARU

Single selection of our cheese, your waitstaff will advise.
Brancott Estate Late Harvest Sauvignon Blanc (Marlborough) (50ml)

MENU ONLY - \$175 with NEW ZEALAND wine matches - \$250.