

T H E  

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**B U N K E R**

**STARTERS**

**OYSTERS**

*Seasonal availability, waitstaff will advise. - 7  
each.*

**CRUDO**

*Ruakaka kingfish, blue fin tuna, satsuma,  
heirloom tomatoes, yuzu dressing. - 29.*

**PARFAIT**

*Canter Valley duck parfait, pickled veg,  
port wine gel, brioche. - 29.*

**SCALLOPS**

*Pan seared Southern Ocean scallops, scampi,  
spiced clam velouté, courgette. - 32.*

**GNOCCHI**

*Duck leg confit, black garlic gnocchi, leek, pan jus. - 30.*

**PAUA**

*West coast pua tortellini, chowder cream, grana padano. - 32.*

**HARE**

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

**VEGETARIAN**

*Nevis Garden Asparagus, goats cheese,  
manuka honey, orange blossom, pine nuts. - 29.*

**ARTISAN BREAD**

*Truffle butter. - 14.*

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**B U N K E R**

**MAIN COURSES**

**BLUE COD**

*Bluff blue cod, nduja green lipped mussel croquette,  
prawn butter, kallir lime. - 53.*

**SALMON**

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

**DUCK**

*Canter Valley half duck, red cabbage and cognac,  
silverbeet, seven spice jus. - 75.*

**BEEF**

*Southern Station Wagyu 5-6 grade 200g fillet  
braised short rib, marrow truffle potato, horseradish. - 67.*

**LAMB**

*Royalburn lamb rump, shank ragu, aubergine,  
white balsamic, pinot noir jus. - 54.  
Royalburn lamb rack 300g. - 75.*

**VENISON**

*Kingston venison striploin, beetroot textures,  
sunchoke, Hasselback yams, blackcurrant gel. - 53.*

**VEGETARIAN**

*Fermented shitake & locally sourced mushroom risotto,  
asparagus, gruyere, basil. - 49.*

**SIDES**

*Artisan bread. - 14 Mashed potato. - 16 Truffled croquettes. - 14  
Seasonal greens. - 16 Caesar wedge salad. - 25*