

T H E

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 paua wontons, chowder cream, grana padano. - 30.

HARE

*Seared Bannockburn hare loin, braised leg hare,
kumara gratin, sour cherry, kawakawa jus. - 28.*

VEGETARIAN

*Hay roasted pumpkin, peppercorn labneh,
pumpkin caramel, pomegranate. - 29.*

ARTISAN BREAD

Truffle butter. - 14.

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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 Stations Wagyu 5-6 grade 200g fillet
braised short rib, marrow truffle potato, horseradish. - 67.
Southern Stations Wagyu 7+ grade 300g ribeye. - 95*

LAMB

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

VENISON

*Kingston venison striploin, celeriac,
Hasselback carrots, 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*