



START	Sourdough, chipotle butter Crudit�, golden beetroot, radish, witloof, heirloom carrot, whipped black bean Cazador Charcuterie, heritage pork coppa	
MAIN	Wood Fired Mushrooms, quinoa, mascarpone, cascabel chilli Chargrilled Butternut, sundried tomato, grapes, ancho oil Chargrilled Wagyu Bavette, caramelised butter, cognac jus	
SIDES	Mixed Green Salad, jalape�o, lime, walnuts, sultanas Shoestring Fries, housemade taj�n, buttermilk mayo	
SWEET	Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts	
SEA FOOD UPGRADE	Te Matuku Oyster, lime and tequila granita x 2pp Kingfish Crudo, leche de tigre, makrut lime, crispy shallot, oregano, chilli Cheese, quince & crackers	28pp 12pp
PAIRING	Beverage Pairing Non Alcoholic Pairing	60pp