



L A R U M B L A

Stewart Island Salmon Ceviche

Amarillo tiger milk, coriander & watermelon salsa, avocado, masa tostadas

32

Calamari Frito

Fried NZ Arrow Squid, chilli & lime salt, garlic aioli, roquette

24

Leafy Green Salad

Mixed leafy greens, spiced pepitas, broccoli, chardonnay vinaigrette

16

Roasted Beetroot & Buffalo Curd Salad

Orange vinaigrette, fennel, candied walnuts

28

Portobello & Truffle Mushroom Balls

Riesling cream, romesco, manchego

25

Grilled Fiordland Octopus

Confit potatoes, charred sweet peppers, chorizo, marinated olives, guajillo salsa matcha

44

Roasted Blue Cod

Fennel & Capsicum soffrito, mussels, confit kumara, artichokes

44

Potato Bravas

Chilli tomato sauce, garlic aioli

13

Vegetarian Winter Paella

Saffron calasparra rice, seasonal vegetables

48

Crispy Pork Carnitas

Sweet corn puree, tamarillo & ancho chilli salsa

36

Seared Duck Breast

Grilled pears, wild rice, parsnip, fig vincotto

57

Chargrilled Royalburn Lamb Tomahawk

Caramelised shallots & Jerusalem artichokes, kohlrabi & mint tzatziki

250g 51

350g 61

Please notify us of any allergens, dietary requirements, or time restrictions. Our kitchen uses dry ingredients that are processed in facilities that also process common allergens such as; Soy beans, lupin, tree nuts, wheat & other gluten cereals.