

The Treehouse

3 COURSE

\$75

Starter - Main - Dessert
1 glass of selected wine

2 COURSE

\$65

Starter & Main **OR** Main & Dessert
1 glass of selected wine

OYSTERS *subject to availability*

\$36

Please select two styles to enjoy **per half dozen**
Natural | lemon
Fresh | grapefruit & Sauvignon Blanc granita
Modern | elderflower vinegar
Classic | shallot vinegar, tabasco

Best paired with Pelorus NV

\$14

SELECTED WINES FROM OUR CELLAR

Sauvignon Blanc 2024
Chardonnay 2019
Pinot Noir 2020
Founders' Cellar Pinot Noir 2020, Central Otago



Please inform your server of any dietaries or allergens

To Start

POTTED ORA KING SALMON

Served with Greek yoghurt, cucumber, wakame salad, and sourdough toast

OR

PRESSED TERRINE OF PORK AND SMOKED HOCKS

Served with pickled spring vegetable salad, crackling

OR

NEW SEASON ASPARAGUS

Served with Cranky Goat's cheese, hazelnuts, truffle cream



Locally sourced and thoughtfully crafted, these dishes are inspired by our wines

To Continue

BUTTER BAKED MARKET FISH

Served with braised leeks, seaweed potatoes, and crème fraîche

OR

CONFIT LEG OF DUCK

Served with spiced braised cabbage, potato mash, ancient grain granola, roast duck jus

OR

SPRING VEGETABLE RISOTTO

Served with ViaVio A2 Burrata, garden herbs, Parmigiano Reggiano shavings



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To Finish

CHOCOLATE MARQUISE 'BLACK FOREST'

Mascarpone cream, Griottine cherry, chocolate cookie crumb

OR

AFFOGATO

A2 vanilla bean ice cream, Amaretti crumb

OR

LEMON SORBET

Tangelo marmalade & crisp, Cloudy Bay Pelorus pour

COFFEE & TEA

| | |
|------------------------|---|
| Espresso | 5 |
| Long black | 5 |
| Flat white | 6 |
| Latte | 6 |
| English breakfast tea | 5 |
| Organic peppermint tea | 5 |



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Wine List

| SPARKLING | GLASS | BOTTLE |
|-----------------------------|--------------|---------------|
| Pelorus Non-Vintage | \$14 | \$55 |
| Pelorus Rosé | \$15 | \$60 |
| Pelorus Vintage 2013 | \$26 | \$105 |
| Pelorus Vintage 2006 Magnum | | \$290 |

| WHITE | | |
|--|------|------|
| Sauvignon Blanc 2024 | \$15 | \$59 |
| Founders' Widow's Sauvignon Blanc 2021 | \$18 | \$70 |
| Te Koko Sauvignon Blanc 2021 | \$22 | \$87 |
| Chardonnay 2022 | \$16 | \$63 |

| RED | | |
|--|------|-------|
| Pinot Noir 2022, Marlborough | \$18 | \$72 |
| Mustang Pinot Noir 2020, Marlborough | \$26 | \$105 |
| Founders' Pinot Noir 2020, Central Otago | \$27 | \$105 |
| Te Wāhi Pinot Noir 2021, Central Otago | \$33 | \$149 |

| BEER 330ml | |
|--------------------------------------|-----|
| 'Boom Town' Alabama APA (5.8%) | \$9 |
| 'Boom Town' Pelorus Pilsner (5%) | \$9 |
| 'Boom Town' Marlborough Lager (4.7%) | \$9 |
| Low alcohol beer | \$6 |

| SOFT DRINKS | |
|--|------|
| Antipodes still sparkling water 500ml | \$6 |
| Antipodes still sparkling water 1000ml | \$10 |
| Strange Love Lo-Cal Sodas | \$6 |
| Organic lemonade | \$6 |



TO BE CONSUMED ON PREMISE