



Three-Course Crab Menu

From \$29.95

Available 12pm - 4pm for the months of October & November

Tempura soft shell crab taco,
flour tortilla, avocado, lime, coconut
Mount Beautiful Riesling, Canterbury 2016

Fresh crumpets,
king crab 'cocktail', cultured cream, salmon caviar **(add \$7)**
Clos Marguerite Rosé, Marlborough 2018

Spanner crab omelette,
crab hollandaise, chives **(add \$5)**
Nautilus Chardonnay, Marlborough 2018



Paddle crab cake, spicy mayo



Crab & prawn linguine,
pickled lemon, preserved tomato, basil
Nevis Bluff Pinot Gris, Central Otago 2014

Line-caught market fish,
spanner crab butter, new season asparagus, cured egg yolk **(add \$10)**
Bernard Fouquet 'Silex', Chenin Blanc, Vouvray 2017

Wine match \$25 (two 100ml pours)

Farmhouse bread selection, whipped brown butter \$9
Slender stem broccoli, blue cheese butter, toasted hazelnuts \$10
Leaf Salad, Lot 8 citrus oil, shaved radish, puffed grains \$9