



DINNER MENU

5.30PM - 9.30PM

FLAT BREAD

MISO MUSHROOM V|CVE \$12
Spinach, Garlic, Mozzarella

SOY BEEF NF|DF \$14
Onions and Raglan's Coconut Yoghurt

SESAME CHICKEN NF \$14
Spiced Nori, Gherkins, Garlic Oil

PROSCIUTTO NF \$14
Roquette, Feta

SMALL BITES

BEEF TATAKI DF|GF|NF \$20
Nam jim, horopito, crispy garlic, golden onion relish and fresh herbs

TOGARASHI CHICKEN NF|DF \$18
Crispy fried chicken, chilli mayonnaise, sweet gherkins, pickled radish and fermented garlic honey with chilli

CRUDO GF|NF|DF \$22
Fresh market fish, tamarind ponzu, pickled onions, salmon roe and salted corn kernels

HOISIN DUCK

BOTI ON ROTI CDF|NF \$28
Cucumber, tomato, coriander crema, chilli mayonnaise, apple & fennel remoulade, herbs and leaves

COMPRESSED

STEAMED CABBAGE GF|DF|VG \$18
A duo of tofu, vermicelli puff, toasted sesame and kimchi aioli

GRILL

GRASS FED SCOTCH 250GM \$46

GRASS FED EYE FILLET 250GM \$49

FARM RAISED VENISON LOIN 250GM \$45

MISO GLAZED PORK CHOP 300GM \$39

21 DAYS AGED LUMINA LAMB RUMP 350GM \$50

SILVER FERN BEEF STRIPLOIN 300GM \$50

All our grills will be accompanied by charred vine tomatoes, fresh watercress, a choice of our house butter or sauce and a side

SAUCES & BUTTER

Oak & Vine Beef Jus
Brandy & Green Peppercorn Jus
Truffle Bearnaise
Tamarind Jus
Oak & Vine Tomato & fennel Butter
Seaweed & Lemon Butter

SIDES

CHARRED BROCCOLINI V|CDF|CNF \$12
With seaweed and lemon butter and crushed peanuts

BALLE FARM AGARIA FRIES V|CVG|NF \$10

BALLE FARM KUMARA FRIES V|CVG|NF \$10
With truffle salt and aioli

SHANGHAI CABBAGE V|GF|NF|CDF \$12
With soy and ginger

CARROTS V|NF|GF|CDF \$13
With togarashi and coriander and garlic crema

TRUFFLE MASH GRATIN GF|NF|V \$12

FRESH ROQUETTE LEAVES GF|NF|CDF|V|CVG \$10
With feta, cranberry and honey dressing (subject to availability)

LARGE BITES

MAZANDARANI LAMB NF|GF \$38
180gms Lumina lamb rump aged 21 days, apricot puree, burnt onions, saffron tomato salsa, bloomed raisins and broccolini

CHAR SIU PORK NF|GF \$36
Slow-braised pork belly, truffle mash, soy and ginger Shanghai cabbage

ADOBO BEEF SHORT RIB NF|GF \$38
Spiced Israeli couscous with spinach, crunchy corn, pickled onions, parsnip puree and adobo jus

FRESH CATCH OF THE DAY NF|CGF \$40
Black rice risotto, edamame, cumin and thyme cracker and miso herb butter sauce

MUSHROOM RISOTTO GF|V|CNF \$30
Salsa verde, charred mushroom, parmesan, fried garlic and toasted almonds

DESSERT

OAK AND VINE'S BEBIC NF \$20
Coconut and fennel crumb, orange mascarpone mousse, honeycomb tuile and fresh thyme

SAFFRON & PEAR TART \$16
Home-made pear tart, macadamia and malt crumb with Kapiti Vanilla ice cream

TRIO OF KAPITI ICE CREAMS V|CNF \$14
Toasted hazelnuts, miso caramel and freeze-dried raspberries

SELECTION OF KAPITI CHEESE V|NF|CGF \$28
Baby kikorangi, aged cheddar pakari (2 years aged) and kanuka smoked havarti. Served with fruit jelly, honeycomb, pickles, cheese crackers, pretzels and grilled sourdough

CHEF'S BANQUET

6 COURSE \$120 | WINE PAIRED \$170P

1 Flatbread, 2 entrees, 1 large bite, 1 side, 1 dessert