

OAK & VINE

WELLINGTON

A-LA-CARTE DINNER

5:00 - 9.30 PM

'O&V' TIME SAVOUR

SHARING STYLE MENU **\$99 (Minimum 2 Guests)**
Chef's Choice Three Course:
One Flatbread & One Entrée | One Main | Two Sides | One Dessert

SMALL PLATES

FLATBREADS

Baby Blue Kikorangi, Onion & Peppered Mushroom (CDF, NF, V, CVG)	\$14
Smoked Salmon & Feta Capers, Garlic Oil (CDF, NF)	\$15
Horopito-Rubbed Beef Caramelized Onion, Mozzarella (CDF, NF)	\$14

BAKER'S BREAD (NF, DF, V, CVG)

Warm 'Brezel Mania' Bread of the Day, Olive Oil, Balsamic, 'Marlborough' Flaky Salt

\$12

WAGYU CHEEK (GF)

'First Light' Wagyu, Pistachio Dukkha, Sweetcorn Salsa, Parsnip Mousseline, Onion Marmalade Purée

\$20

CURED MARKET FISH (DF)

Pickled Grape, Cucumber, Rice Cracker, Almond Velouté, Freeze-Dried Raspberry

\$22

WARM OLIVE MEDLEY (DF, NF, GF, V, VG)

Seasonal Tomatoes, 'Raglan's' Vanilla Coconut Yogurt, 5-Seed Brittle, Dried Olives, Soft Herbs

\$12

SALT-BAKED SEASONAL BEET (DF, NF, V, VG)

Onion & Pepper Relish, 'Brezel Mania' Sourdough

\$16

FIRE-ROASTED BONE MARROW (CDF, NF, CGF)

Onion & Pepper Relish, 'Brezel Mania' Sourdough

\$20

BURGER & SALAD

GRASS-FED WAGYU FIRST LIGHT (NF, CGF)

Wagyu Pattie 200g, Slice Cheese, Pickles, Tomato, Baby Cos, Homemade Burger Sauce, Shoestring Fries, 'Brezel Mania' Sesame Milk Bun
Add Free Range Fried Egg +\$4

\$32

'O&V' CAESAR (NF, CGF, CV)

Baby Cos, Parmesan, Toasted Baguette, Creamy Dressing
Add Chicken +\$5
Add Free Range Poached Egg +\$4

\$20

FROM THE GRILL

(All grill items served with burnt onion purée, 'Balle Farms' shoestring fries, and a sauce/jus of your choice)

SCOTCH FILLET 'Pure South' 300g	\$48
LAMB RUMP 'Lumina' 300g-350g (Recommended Medium, 25-30min Prep Time)	\$48
EYE FILLET 'Silver Fern Farms' Grass-Fed 200g	\$50
FREE-RANGE CHICKEN MARYLAND 350g-400g	\$42

'O&V' SHARING GRILLS

(Limited cuts available; please ask our team) | (both the steaks are served with choice of two sides & two sauces/jus)

Cowboy Steak Grass-Fed Bone-In Ribeye (Carved to order) Min. 600-650g	\$104
Chateaubriand 'Silver Fern Farms' Carved Eye Fillet 500-550g (Please allow 30-35 minutes prep time)	\$96

SAUCES & JUS

Green Peppercorn Jus | Red Wine Jus | Beef Fat Chimichurri | Béarnaise | Creamy Mushroom Sauce

CHEESE

OVEN-BAKED KAHIKATEA CAMEMBERT 'KĀPITI' (125G) (V, NF, CGF) 'Anathoth' Blackberry Jam, Pretzels, Seasonal Fruit Crackers, Pickles 'Brezel Mania' Sourdough	\$32
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DIETARY KEY

V-vegetarian | CV-can be vegetarian | NF-nut free | CNF-can be nut free | VG-vegan | CVG-can be vegan | DF-dairy free | CDF-can be dairy free | CGF - Can be gluten free

LARGE PLATES

SLOW COOKED PRESSED LAMB BELLY 'LUMINA' (NF, GF, CDF) Free-Range Lamb, Gremolata Drizzle, Chickpeas & Olives, Confit Cherry Tomatoes, Seasonal Carrots, White Wine & Lamb Reduction	\$40
'COOK STRAIT' FRESH CATCH (NF, GF) Black Tiger Prawn, Charred Peas, Kumara Mash, Seasonal Vegetables, Beurre Blanc	\$43
'ALPINE' VENISON DENVER LEG (200G) (NF, CGF) Peppered Venison, Celeriac Cream, Silverbeet, Shiitake Mushrooms, Crispy Onion	\$42
CONFIT DUCK MARYLAND (GF, NF) Sweetcorn Purée, Braised Red Cabbage, Beaugard Gratin, Seasonal Beet, Broccolini	\$42
FARMER'S MUSHROOM RISOTTO (CNF, CVG, V, GF) Confit Cherry Tomatoes, Parmesan, Almonds Add Grilled Tiger Prawns +\$7	\$32

SIDES

Buttery Seasonal Vegetables with Organic Quinoa (GF, NF, CDF)	\$12
Wedge Salad Pickled Shallots Bloomed Raisins Buttermilk Ranch (NF, GF, CDF)	\$12
Shoestring Fries 'Balle Farms' (V, VG, CDF, GF, NF)	\$12
Kumara Fries 'Balle Farms' (V, VG, CDF, GF, NF)	\$12
Battered Onion Rings Aioli, Tomato Sauce (V, VG, CDF, NF)	\$12
Smoky Broccolini Pepitas Herbaceous Gremolata (V, VG, CDF, NF)	\$12

DESSERTS

MANDARIN & VANILLA BEAN CRÈME BRÛLÉE (V, CNF, CGF) 'Kāpiti' Black Doris, Brown Sugar Crunch, Hazelnuts	\$16
75% DARK GHANA FONDANT (V, CNF) Chocolate Soil, Crème Fraîche, Passionfruit	\$16
RUM & GINGER PANNA COTTA (CNF, CGF) Cider Pear, Cinder Toffee, Vanilla Sauce, Seasonal Berries, Ginger Cookie	\$16
WARM APPLE TART (CNF, V) 'Kāpiti' Honey & Fig Ice Cream, Macadamia, Tuile	\$16
'KĀPITI' ICE CREAM TRIO (CNF, V, GF) Salted Caramel, Hazelnuts, Freeze Dried Raspberry	\$15