



HIGH TEA

Enjoy High Tea with a view and champagne specials.

Saturdays & Sundays
3-5pm

— 55



LADIES DAY OUT

Gather the girls and meet at Ostro for a ladies day out. Enjoy a special three course ladies day out menu.

Saturdays
12-3PM

— 40



EVENTS AT SEAFARERS

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FRENCH BAGUETTE

Seaweed butter — 9

RAW BAR

OSTRO SEAFOOD PLATTER (for two)

Natural oysters, beer battered oysters,
banana prawns, trevally ceviche, kingfish
crudo and tuna — 59

OYSTERS

TE MATUKU, Waiheke Island — 5.5

TE KOUMA, Coromandel — 5.5

BLUFF, Bluff — 7

Shallot vinaigrette and lemon/Truffle soy and chive

BEER BATTERED OYSTERS/BLUFF — 6/7.5

with lemon wasabi mayo

TREVALLY CEVICHE

Cucumber, radish, red chilli
and coriander — 18

KINGFISH CRUDO

Nashi pear, saffron, candied ginger and yuzu — 20

STARTERS

SEARED TUNA

Soy pickled daikon, karengo, kohlrabi,
citrus and wasabi — 22

CHARRED OCTOPUS

Chorizo, smoked paprika, pickled celery,
capers and Kalamata olives — 22

SMOKED KAWAHAI OMELETTE

Organic eggs, hollandaise and watercress — 19

BEEF CARPACCIO

Gremolata, cornichons, aged pecorino and
anchovy mayo — 18

SALADS & PASTA

BURRATA

Marinated persimmon, candied walnut, caramelized
witloof and oregano — 28

BANANA PRAWN SALAD

Shredded cabbage, edamame, dill, Japanese chilli
and sesame dressing — 26

LOBSTER RAVIOLI

Snow peas, chilli bisque, tarragon and dill — 36

POTATO GNOCCHI

'Out of Dark' mushrooms, truffle cream,
courgette and pickled onion — 34

MAINS

OVEN BAKED MARKET FISH

Cloudy Bay storm clams, basil emulsion and silverbeet — 38

LOBSTER AND SNAPPER PIE

Creamed potato, picada and crispy fried garlic — 44

SEARED CAMBRIDGE DUCK BREAST

Braised quince, salt baked beetroot, candied walnut
and duck jus — 39

HARMONY PORK BELLY

Celeriac remoulade, almond, pickle raisin,
sherry and red wine jus — 36

90 DAYS GRAIN FINISHED WAKANUI BEEF SCOTCH

Red onion puree, caramelized carrot and crispy shallot — 42

SEARED WEST COAST LAMB RUMP

Roasted pepper, confit shallot, marinated olives
and cashew nut puree — 38

OSTRO WAGYU BEEF BURGER

Aged cheddar, tomato chutney, lettuce, charcoal brioche bun
and served with truffle fries — 30

BEEF WELLINGTON (for two)

Two sides included — 98

SIDES

PARMESAN BEIGNETS

chipotle mayo — 9

GARDEN SALAD

Baby cos, pickled butternut, radish,
cucumber and pumpkin seeds — 10

BRAISED CABBAGE

Spiced capsicum, roasted almonds and mint yoghurt — 11

ROASTED EGGPLANT

Parmesan custard, hazelnuts and basil — 10

HAND CUT FRIES

Aioli — 10

DESSERTS

HAZELNUT AND CHOCOLATE MARQUISE

Aged balsamic and dark cocoa — 17

CAMELIZED BANANA

Warm banana cake, dulce de leche, coconut
and banana ice cream — 17

COMPRESSED PERSIMMON

Almond crumb, coconut tuille, nectarine
and yoghurt ice cream — 15

CLASSIC CREME BRÛLÉE — 15

BRANDY SNAPS

Chantilly cream — 9

AFFOGATO

Espresso and Vanilla bean ice cream — 9
(add liqueur)

PUHOI VALLEY CHEESE TROLLEY

Almond crumb, coconut tuille
and yoghurt ice cream — 14

BE SURE TO FOLLOW US



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