

LADIES' DAY OUT

Gather the girls and enjoy a special three course ladies day out menu.

— 40

Saturdays 12-3PM



SUNDAY ROAST

Our take on the classic, accompanied by all the necessary trimmings.

Every Sunday from 12PM

Make a reservation

HIGH TEA

Enjoy High Tea with a view and champagne specials.

— 55

Saturdays & Sundays
3-5PM



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OSTRO SOURDOUGH

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

Shallot vinaigrette and lemon / Truffle soy and chives

BEER BATTERED OYSTERS

with lemon wasabi mayo — 6

TREVALLY CEVICHE

Cucumber, radish, red chilli, orange-lime, avocado puree — 18

KINGFISH CRUDO

Leche de tigre, house chilli, coriander — 19

STARTERS

SEARED TUNA

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

CHARRED OCTOPUS

Potato bravas, pickled celery, garlic, aioli and black olives — 22

SMOKED KAHAWAI OMELETTE

Organic eggs, hollandaise and watercress — 19

OX TONGUE TWO WAYS

Mustard, cornichons, sauce gribiche, baby onions, dill — 18

SALADS & PASTA

BURRATA

Poached red grapes, capers, pine nuts, pumpkin seeds, crostini — 28

BANANA PRAWN SALAD

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

PRAWN RAVIOLI

Vanilla pickled baby carrots, chilli bisque — 34

POTATO GNOCCHI

"Out of Dark" mushrooms, truffle cream, pickled onion — 32

MAINS

PAN SEARED MARKET FISH

Leek fondue, beurre rouge, smoked fish roe, kombu — 38

LOBSTER AND SNAPPER PIE

Creamed potato, crispy fried garlic — 44

SEARED CAMBRIDGE DUCK BREAST

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

HARMONY PORK BELLY

Celeriac remoulade, almond, pickled raisins, sherry and red wine jus — 36

ANGUS BEEF RIB EYE SCOTCH FILLET

Burnt onion puree, baby carrots, pickled shallots, red wine jus — 42

SEARED WEST COAST LAMB RUMP

Roasted peppers, confit shallot, marinated kalamata olives, cashew puree — 38

OSTRO WAGYU BEEF BURGER

Aged cheddar, tomato chutney, lettuce, charcoal brioche bun 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

BRUSSEL SPROUTS

Smoked bacon, golden raisins, hazelnuts, PX Sherry dressing — 10

HAND CUT FRIES

Aioli — 10

DESSERTS

MOLTEN LAVA CAKE

Rhubarb and raspberry chutney, vanilla ice cream — 15

PEANUT BUTTER JELLY PARFAIT

Vanilla cream, boysenberry jelly, cinnamon apples — 17

SPICED CARROT CAKE

Cream cheese, orange-carrot sorbet, candied walnuts — 17

CLASSIC CREME BRÛLÉE — 15

BRANDY SNAPS

Chantilly cream — 9

AFFOGATO

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

PUHOI VALLEY CHEESE TROLLEY

Fruit chutney, honeycomb, quince paste, crostini and lavosh bread — 14

EVENTS

Extraordinary events, extraordinary venues.
events@savorgroup.co.nz or savorgroup.co.nz