

Moët presents

SCREAM & SHOUT IT'S LADIES DAY OUT

Saturdays 12 - 4pm
Join us for 3 courses and a vibrant dining room of fun. Spoil yourself.

\$40pp



HIGH TEA SUNDAYS

The Home of High Tea
3pm - 5pm

Enjoy 3 tiers of tasty treats while enjoying amazing harbour views.

\$50pp add a glass of Veuve Clicquot for \$15



OSTRO SOURDOUGH Seaweed butter - 9

RAW BAR

OYSTERS

Shallot vinaigrette, lemon / Truffle soy, chives

TE MATUKU

Waiheke Island - 5.5

TE KOUMA

Coromandel - 5.5

PANHEAD BATTERED OYSTERS Lemon wasabi mayo - 6

TREVALLY CEVICHE

Cucumber, radish, red chilli, orange-lime, avocado - 19

KINGFISH CRUDO Leche de tigre, house chilli, coriander - 19

SEARED TUNA

Spring peas, soy pickled daikon, mint, crispy seaweed, wasabi mayonnaise - 22

OSTRO SEAFOOD PLATTER (FOR TWO)

Natural oysters, beer battered oysters, banana prawns, trevally ceviche, kingfish crudo, seared tuna - 59

STARTERS

CLEVEDON BUFFALO MOZZARELLA

Heirloom tomatoes, strawberries, basil, smoked tomato sorbet - 18

SMOKED KAHAWAI OMELETTE

Organic eggs, hollandaise, watercress - 19

SOUTH ISLAND OCTOPUS

Potato, smoked mayonnaise, seaweed butter, chilli, spinach - 22

PRAWN RAVIOLI Vanilla pickled baby carrots, chilli bisque - 34

SMOKED DUCK BREAST

Pickled 'Out of the Dark' mushrooms, steamed aubergine, ginger dressing - 26

BEEF TARTAR

Savannah eye fillet, capers, shallots, chives, cured egg yolk, rice crisps - 18

MAINS

AGRIA POTATO GNOCCHI

Spring greens, buffalo ricotta, burnt butter, confit lemon, toasted almonds - 32

CRISPY SKIN BIG GLORY BAY SALMON

Asparagus, salmon caviar, miso blanc, lobster oil - 36

GRILLED MARKET FISH

Storm clams, silverbeet, basil emulsion, ginger dressing - 38

LOBSTER & SNAPPER PIE

Creamed potato, kumara crisps, fried garlic - 44

HARMONY PORK LOIN CHOP

Capers, celeriac remoulade, pickled apple, gremolata - 38

OCEAN SPRING LAMB RUMP

Smoked eggplant, roasted peppers, kalamata olive, sherry vinaigrette - 42

OSTRO WAGYU BEEF BURGER

Aged cheddar, tomato chutney, lettuce, charcoal brioche bun served with hand cut chips - 30

CHARGRILLED BEEF STEAK

Bone marrow, turnips, red wine jus

SAVANNAH GRASS FED EYE FILLET

Central North Island - 42

FIRSTLIGHT WAGYU RUMP CAP

Hawkes Bay - 42

TO SHARE

BEEF WELLINGTON (FOR TWO)

Two sides included - 98

SIDES

PARMESAN BEIGNETS

Chipotle mayo - 9

GARDEN SALAD

Baby cos, pickled butternut, radish, cucumber, pumpkin seeds - 10

SPRING GREENS

Lemon, radish, buttermilk dressing - 10

HAND CUT CHIPS Aioli - 10

DESSERTS

MOLTEN LAVA CAKE

Raspberries, vanilla ice cream - 15

PEANUT BUTTER JELLY PARFAIT

Vanilla cream, boysenberry jelly, cinnamon apples - 17

CLASSIC CREME BRÛLÉE - 15

BRANDY SNAPS Chantilly cream - 9

AFFOGATO

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

OSTRO 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



/ostrobritomart



/ostroakl