



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.

\$55pp add a glass of Veuve Clicquot for \$20



 /ostrobritomart

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## 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 - 22

#### 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 - 20

### MAINS

#### PECORINO GNOCCHI

Roasted sweet corn, cavolo nero, zucchini, chilli, preserved lemon, beurre noisette - 32

#### BIG GLORY BAY SALMON

Saffron potatoes, green beans, olive, teardrop capsicum, cherry tomato, squid ink and caper sauce - 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, red oak lettuce, pickled fennel, spiced hazelnuts, Pecorino Romano - 10

#### CREAMED SWEETCORN

Shallots, crème fraîche, chives, paprika - 10

#### HAND CUT CHIPS Aioli - 10

### DESSERTS

#### CHOCOLATE & RASPBERRY MARQUISE

Balsamic reduction, new season raspberries - 17

#### YOGHURT PANNA COTTA

Summer stone fruit, peach and champagne sorbet, bee pollen - 17

#### COCONUT MERINGUE & CREAM

New season strawberries, basil syrup, cucumber and berry sorbet - 17

#### CLASSIC CREME BRÛLÉE - 16

#### BRANDY SNAPS Chantilly cream - 9

#### AFFOGATO

Espresso and vanilla bean ice cream - 10 (add liqueur)

#### OSTRO CHEESE TROLLEY

Fruit chutney, honeycomb, quince paste, crostini and lavosh bread - 16

### EVENTS

events@savorgroup.co.nz or savorgroup.co.nz