

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

#### CHICKEN LIVER PARFAIT

Toasted brioche, new season figs, Autumn salad, walnut vinaigrette - 20

### MAINS

#### PECORINO GNOCCHI

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

#### ROASTED MARKET FISH

Squash puree, pickled cucumber, chilli, salted almond - 38

#### PAN-FRIED SNAPPER

Squid & chorizo fricasee, black cabbage - 38

#### LOBSTER & SNAPPER PIE

Creamed potato, kumara crisps, fried garlic - 44

#### CRISPY PORK BELLY

Creamed Brussels sprouts, black pudding,  
sherry caramel, sage - 38

#### LAMB LOIN

Braised shoulder, Roman gnocchi, kokihi, parsnip puree,  
chartreuse jus - 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