

Moët presents

SATURDAY  
SIPSTERSSATURDAYS  
12pm - 4pmJoin us for 3 courses  
and champagne specials.  
Spoil yourself.

\$39.95pp

THE VEUVE  
CLICQUOT  
HIGH TEASUNDAYS  
12pm - 4pmA multi-tiered high tea  
with sugar and spice and  
everything nice.

From \$55pp


 /ostrobritomart

 /ostroakl

## 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 &amp; chorizo fricasee, black cabbage - 38

## LOBSTER &amp; 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  
MARQUISEBalsamic reduction, new season  
raspberries - 17

## YOGHURT PANNA COTTA

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

## COCONUT MERINGUE &amp; 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 - 14

## EVENTS

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