

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 & 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
MARQUISEBalsamic 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 - 14

EVENTS

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