

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

Zucchini, capers, candied grapes, pinenuts, muscatel vinaigrette - 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, compressed pear, Autumn salad, walnut vinaigrette - 20

MAINS

SAGE POTATO GNOCCHI

Out of the dark mushrooms, borlotti beans, artichoke chips, roast
garlic and taleggio cream - 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

ROAST BUTTERNUT SQUASH

Buffalo Feta, pepita - 10

HAND CUT CHIPS Aioli - 10

DESSERTS

CREAM CHEESE AND LIME PARFAIT

Hawkes Bay oranges, mandarin sorbet,
sesame caramel - 17

CALLEBAUT CHOCOLATE MOUSSE

red wine poached pear, pistachio sponge,
lemon balm - 17

LIQUORICE PANNA COTTA

Preserved quince, caramelised white
chocolate, bee pollen - 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

OSTRO

DESSERTS

CALLEBAUT CHOCOLATE MOUSSE

red wine poached pear, pistachio sponge,
lemon balm — 17

BRANDY SNAPS

 Chantilly cream — 9

LIQUORICE PANNA COTTA

preserved quince, caramelised white chocolate,
bee pollen — 17

CREAM CHEESE AND LIME PARFAIT

Hawkes Bay oranges, mandarin sorbet,
sesame caramel — 17

CLASSIC CREME BRÛLÉE — 16

AFFOGATO

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

Ristretto Origin India | Espresso Origin Brazil | Lungo Origin
Guatemala Espresso | Decaffeinato | Espresso Caramel
Espresso Vanilla

PUHOI VALLEY CHEESE TROLLEY

Fruit chutney, honeycomb, quince paste, crostini
and lavosh bread — 14

DESSERT COCKTAILS

SWEET LIKE CHOCOLATE

Vermouth infused with white chocolate
and chilli, creme de cacao, grey goose
vodka, cream — 16

THE SEAFARER

Plantation pineapple rum, Churchill's
white port, Campari, brown sugar,
chocolate infused bitters — 16

AFTER EIGHT

St Remy VSOP cognac, creme de cacao,
porter reduction, mint — 16

DESSERT WINE

2016 The Ned Noble Sauvignon Blanc, Marlborough — 15/75
2017 Kings Series 'A Sticky End' Sauvignon Blanc, Marlborough — 90
NV Campbells Rutherglen Muscat, Victoria, Australia — 13/65
2017 Wooing Tree 'Tickled Pink', Central Otago — 80
2015 Chateau Villefranche, Sauternes, France — 13/65

DIGESTIF

Fernet Branca Milan, Italy — 9
Amaro Montenegro Bologna, Italy — 9
Averna Sicily, Italy — 12
Late Harvest Grappa Sandro Bottega — 14

BRANDY

Pascet Napoleon 12 Year Old Cognac, France — 24
Gontier 2011 Calvados, France — 12
Tariquet VSOP Armagac, France — 14

PORT

NV Sandeman 'Founders Reserve' Porto, Portugal — 12/115
NV Churchill's White Oporto, Portugal — 15/180
2012 Churchill's LBV Oporto, Portugal — 16/190
NV Graham's Six Grapes, Portugal — 14/130
NV Warres Optima 10 year old Tawny (500ml)
Porto, Portugal — 17/120
NV Graham's 20 year old Tawny, Portugal — 28/300
2000 Warres Vintage Port (375ml), Portugal — 200

SHERRY

NV Toro Albala Fino Electrico Del,
Lagar Montilla-Moriles, Spain — 10/68
NV Oloroso Marques de Poley, Montilla-Moriles, Spain — 12/80
NV Gonzales Byass 'Solera 1847' Jerez Xeres, Jerez Spain — 13/75
1982 Gonzalez Byass Annada Palo Cortado, Andalucia, Spain — 370

Menu by Josh Emett