

OSTRO SOURDOUGH Seaweed butter – 9

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RAW BAR

TODAY'S SELECTION OF LOCAL OYSTERS ^{GF}

Shallot vinaigrette, lemon / Truffle soy, chives — 5.5 ea

BEER BATTERED OYSTERS ^{DF}

Lemon wasabi mayonnaise — 6 ea

TREVALLY CEVICHE ^{GF,DF}

Lime, coconut cream, cayenne, shore sorrel — 20

CURED BIG GLORY BAY SALMON ^{GF}

Pickled daikon and carrot, carrot and ginger granite, labne, salmon caviar — 22

SEAFOOD PLATTER ^{DF,GF*}

(for two)

Local fresh & beer battered oysters, banana prawns, trevally ceviche, cured Big Glory Bay salmon, sliced yellow fin tuna with selection of house dressings and dipping sauce — 75

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STARTERS

PRESSED LEEK TERRINE ^{GF*}

Sour cream, windsor blue, garlic croutons, toasted pine nuts — 18

SOUTH ISLAND OCTOPUS ^{GF}

Potato, smoked mayonnaise, seaweed butter, chili, spinach — 22

CRAYFISH TOASTED SANDWICH

Brioche, horokaka, lemon curd, basil — 23

CHICKEN LIVER PARFAIT

Popovers, compressed pear, spring salad, walnut vinaigrette — 20

SMOKED KAHAWAI OMELETTE ^{GF} *You can't go past a classic*

Organic eggs, hollandaise, watercress — 20

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BETWEEN TWO

Perfect to share

FIRSTLIGHT WAGYU RUMP STEAK ^{DF,GF*}

Bottomless chips, caramelized onion, crispy ox tongue and butter lettuce salad — 95

OSTRO BEEF WELLINGTON *Two sides included*

Field mushroom duxelle, fine herb crepe, confit garlic and kokihi — 98

MAINS

MUSHROOM HOTPOT ^{GF,V}

Seasonal vegetables, tofu, Out Of The Dark mushrooms, shitake cream — 32

STORM CLAM LINGUINE

Cloudy Bay Clams, seaweed, chilli, chives, karengo — 34

PAN-FRIED SNAPPER ^{GF}

Squid, chorizo fricassee, black cabbage — 38

SPICED BABY CHICKEN ^{GF*}

Sage & caper butter, bread sauce, liver, hearts, caper berries — 38

LOBSTER & SNAPPER PIE *An Ostro classic*

Creamed potato, kumara crisps, fried garlic — 44

LAMB RACK ^{GF*}

Lamb cassoulet, tomato, basil granola, crumbled feta — 42

OSTRO WAGYU BURGER

Wagyu pattie, house made pickles, gentleman's relish, mayonnaise, triple cooked hand cut chips, sea salt — 30

CHARGRILLED EYE FILLET

Swiss brown agria ragu, white onion puree, kale, roasted cipollini — 42

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SIDES

All — 10

BUTTER LETTUCE Lemon Vinaigrette ^{GF,DF,V}

ROASTED BEETS Feta, sherry vinegar, soft herbs ^{GF}

HAND CUT CHIPS Aioli ^{DF}

PARMESAN BEIGNETS Chipotle mayonnaise

SUGAR SNAPS Sea salt, olive oil

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DESSERTS

CARROT CAKE

Cream cheese frosting, mandarin — 17

PECAN PIE Fresh cream — 16

CHOCOLATE COOKIE CRUMB

Chocolate mousse, Maungatapere raspberries — 17

CLASSIC VANILLA CRÈME BRULEE — 16

BRANDY SNAPS Chantilly cream — 10

WHITESTONE CHEESE TROLLEY Fruit chutney, honeycomb, quince paste,

crostini and lavosh bread — 16