



WHAT'S ON

SATURDAY SIPSTERS

SATURDAYS
12pm - 4pm

Bottomless lunch at Ostro.

Enjoy a three course lunch,
accompanied by bottomless
champagne specials.
Moet \$145pp | Prosecco \$ 85pp

\$39.95 pp

THE VEUVE HIGH TEA

SUNDAYS
12pm - 4pm

A multi-tiered high tea with
sugar and spice and everything nice.

\$55pp with a pot of
Noble Savage tea
\$75pp with a glass of
Veuve Clicquot Brut

Booking essential

THE DECK HAPPY HOUR

WEDNESDAY TO FRIDAY
5pm - 7pm

Two Bluffs for
a fiver with
every drink purchased

Available throughout March
Subject

LUNCH AT OSTRO

MONDAY TO FRIDAY
12pm - 4pm

2 courses \$38
3 courses \$45

Dishes are from a selection of
Ostro favourites

OSTRO SOURDOUGH Seaweed butter – 10

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RAW BAR

TODAY'S SELECTION OF LOCAL OYSTERS ^{GF}

Shallot vinaigrette, lemon / Truffle soy, chives — 6 ea

BEER BATTERED OYSTERS ^{DF}

Lemon wasabi mayonnaise — 6.5 ea

TREVALLY CEVICHE ^{GF,DF}

Lime, coconut cream, cayenne, shore sorrel — 20

YELLOW FIN TUNA ^{GF,DF}

New season peas, shallots, tuna mayonnaise, pickled daikon, karengo — 21

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

Sour cream, Windsor Blue, garlic croutons, toasted pinenuts — 19

SOUTH ISLAND OCTOPUS ^{GF}

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

CRAYFISH TOASTED SANDWICH

Brioche, horokaka, lemon curd, basil — 23

CURED DUCK PROSCIUTTO ^{GF}

Fig chutney, grilled halloumi, sherry reduction, gem lettuce, red vein sorrel — 21

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 — 105

OSTRO BEEF WELLINGTON *Two sides included*

Field mushroom duxelle, fine herb crepe, confit garlic and kokihi — 110

MAINS

MUSHROOM HOTPOT ^{GF,DF,V}

Seasonal vegetables, tofu, Out Of The Dark mushrooms, shitake cream — 35

STORM CLAM PAPPARDELLE

Cloudy Bay Clams, seaweed, chilli, chives, karengo — 36

PAN-FRIED SNAPPER ^{GF}

Squid, chorizo fricassee, black cabbage — 39

SPICED BABY CHICKEN ^{GF*}

Sage & caper butter, bread sauce, liver, hearts, caper berries — 39

LOBSTER, PRAWN & SNAPPER PIE *An Ostro classic*

Creamed potato, kumara crisps, fried garlic — 45

HAWKES BAY LAMB RUMP ^{GF}

Agria gratin, fresh peas, spinach puree, tarragon vinaigrette — 45

OSTRO WAGYU BURGER

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

AGED BEEF FILLET

Fried ox tongue, caper and raisin puree, roasted dutch carrots — 45

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SIDES

All — 10

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

GRILLED CORN Brown butter, shallots, chilli, chives, smoked paprika, crème fraiche ^{GF}

HAND CUT CHIPS *Aioli* ^{DF}

PARMESAN BEIGNETS *Chipotle mayonnaise*

SEASONAL GREENS *Lemon press oil, sea salt* ^{GF,DF,V}

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DESSERTS

STRAWBERRY MACARON ^{GF*}

Crème Chantilly, shortbread — 17

BAMBI'S NEST ^{GF}

Bay leaf infused Pamu Deer Milk ice cream, kataifi pastry, local berries, milk wafer — 17

CHOCOLATE CREMEUX ^{GF*}

Passionfruit soup, dark chocolate tuile — 17

CLASSIC VANILLA CRÈME BRULEE — 17

BRANDY SNAPS *Crème Chantilly* — 10

WHITESTONE CHEESE TROLLEY

Fruit chutney, honeycomb, quince paste, crostini and lavosh bread — 16

