

OSTRO

OSTRO SOURDOUGH Seaweed butter – 10

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 ^{GF,DF*} *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 — 95

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STARTERS

CLEVEDON MOZZARELLA

Roasted eggplant basil & espelette granola, chick pea cream — 19

SOUTH ISLAND OCTOPUS ^{GF}

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

CRAYFISH TOASTED SANDWICH

Brioche, horokaka, lemon curd, basil — 23

SMOKED KAHAWAI OMELETTE ^{GF}

You can't go past a classic

Organic eggs, hollandaise, watercress — 20

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SIDES

All — 10

BUTTER LETTUCE ^{GF,DF} Lemon Vinaigrette

HAND CUT CHIPS ^{DF} with aioli

ROASTED BRUSSELS AND BACON

with hazelnuts and sherry reduction

TO SHARE

SLOW COOKED TE MANA LAMB SHOULDER ^{GF}

Olive & lemon, with harissa, labneh and potato gratin — 85

ROASTED HARMONY PORK BELLY ^{GF}

Peppered apple chutney and potato gratin — 75

OSTRO BEEF WELLINGTON

Two sides included

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

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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

AGED BEEF FILLET

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

OSTRO

DESSERTS

SLICE OF THE DAY — 15

CHOCOLATE CREMEUX ^{GF*} Passionfruit, dark chocolate tuile — 17

CLASSIC VANILLA CRÈME BRULEE — 17

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

WHITESTONE 3 CHEESE BOARD

Chef's choice of three cheeses, fruit chutney, honeycomb, quince paste, crostini and lavosh bread — 32

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DESSERT COCKTAILS

SWEET LIKE CHOCOLATE

Vermouth Infused With White Chocolate And Chilli, Creme De Cacao, Grey Goose Vodka, Cream — 18

COCO NEGRONI

Tanqueray Gin, Campari, Creme De Cacao, Chocolate Bitters — 18

SHIP WRECKED

St Remy Vsop, Dom Benedictine, Reserve Green Ginger Wine — 18

TO FINISH

DESSERT WINE

2016 The Ned Noble Sauvignon Blanc, Marlborough — 15/75
2017 Kings Series 'A Sticky End' Sauvignon Blanc, Marlborough — 15/90
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
Nonino Amaro, Italy — 14

BRANDY

Pascet Napoleon 12 Year Old Cognac, France — 24
Gontier 2011 Calvados, France — 12
Tariquet VSOP Armangac, 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 Graham's 20 year old Tawny, Portugal — 28/300
2000 Warres Vintage Port (375ml), Portugal — 200

SHERRY

NV Gonzalez Byass, 'Tio Pepe', Fino, Jerez, Spain — 10/68
NV Gonzales Byass 'Solera 1847' Jerez Xeres, Jerez Spain — 13/75
1982 Gonzalez Byass Annada Palo Cortado, Andalucia, Spain — 370

GST inclusive. 2.25% surcharge will be applied to credit card transactions.

GF = Gluten Free | GF* = Gluten Free Option Available | DF = Dairy Free | V = Vegan