

OSTRO SOURDOUGH Seaweed butter – 12

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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}
Wasabi mayonnaise — 6.5 ea

CRUDO ^{GF, DF}
Kingfish, Atlantic scallops, big eye tuna, citrus fruits, fennel, capers, shallots — 26

TREVELLY CEVICHE ^{GF, DF}
Lime, coconut cream, cucumber, cayenne, borage — 22

SEAFOOD PLATTER ^{DF}
(for two)

Local fresh & beer battered oysters, skull island prawns, trevally ceviche, scallop crudo, smoked green lip mussels with selection of house dressings and dipping sauce — 95
Add on Poached whole crayfish +78

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STARTERS

CLEVEDON MOZZARELLA
Heirloom tomato, basil and espalette granola — 21

SOUTH ISLAND OCTOPUS ^{GF}
Roast agrias, seaweed butter, paprika, smoked mayonnaise, horokaka — 24

BLACK ORIGIN WAGYU CARPACCIO ^{GF, DF*}
Caperberries, agria crisps, pecorino, truffle cream, baby rocket — 26

SMOKED KAHAWAI OMELETTE ^{GF} *You can't go past a classic*
Organic eggs, hollandaise, watercress — 22

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BETWEEN TWO

Perfect to share

8 HOUR TE MANA LAMB SHOULDER ^{GF}
Olives, preserved lemon, harissa, cucumber, buffalo yoghurt — 90

SOUTH ISLAND CRAYFISH
Fresh linguine, light bisque, roast tomatoes, chilli, chives, pangritata — 117

OSTRO BEEF WELLINGTON *Two sides included*
Field mushroom duxelles, fine herb crepe, confit garlic and kohihi — 110

MAINS

SPINACH AND MUSHROOM ROTOLO
Ricotta, enoki, fresh herbs, porcini and truffle broth — 34

CLOUDY BAY DIAMOND CLAMS ^{GF*}
Fennel, Nduja broth, grilled baguette — 42

CRISPY SKIN SNAPPER ^{GF}
Squid, chorizo, black cabbage — 39

HARMONY PORK COTOLETTA
Pineapple mustardo, rocket, lemon — 42

WEST COAST LAMB CUTLETS ^{GF, DF}
Fennel salsa verde, spiced hazelnuts *half rack* — 38 *full rack* — 63

PURE SOUTH BEEF SCOTCH ^{GF, DF}
Caramelized onions, fresh horseradish, port jus — 45

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SIDES

BABY COS
Radicchio, radish, pecorino, house dressing ^{GF, DF*} — 12

TRADITIONAL CUT CHIPS Aioli ^{DF} — 10

SEASONAL GREENS
Buffalo curd and orange almond butter ^{GF} — 14

HONEY ROAST HEIRLOOM CARROTS
Creamed chickpeas, ras el hanout ^{GF, DF} — 14

SALT BAKED BEETS
Hazelnuts, yoghurt, balsamic — 14

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DESSERTS

SALTED CARAMEL PEANUT SLICE
Chocolate ganache, banana fritter, banana anglaise & house made banana ice cream — 17

VANILLA & BASIL CREME BRULEE ^{GF} — 17

BRANDY SNAPS
Crème Chantilly — 9

GINGER KISS
Ginger & malt cake, citrus salad, orange curd, vanilla bean & ginger ice cream — 17

SUMMER FRUIT PAVLOVA ^{GF}
lemon curd summer fruits & fresh basil — 17

OSTRO CHEESE SELECTION ^{GF*}
Served with house made lavosh, season relish, honeycomb, Duntroon, semi soft goats cheese
Shentley Station Blue, a exclusive strain of New Zealand Blue
Mt Domet Double Cream, traditional brie — 32