

OYSTER & CHOP

SPRING 3 COURSE MENU

TO BEGIN

ARTISAN BREAD truffle mascarpone, good olive oil, balsamic

ENTREE

HALF DOZEN NATURAL OYSTERS local rock oysters, champagne mignonette, lemon

CRISPY CALAMARI furikake, togarashi, yuzu mayo

DUCK LIVER PARFAIT mustard fruits, cornichons, plum jelly, brioche

SALT BAKED BEETROOT soft goat cheese, rocket, fig & sherry vinaigrette,
caramelised walnuts

MAIN

BLACK ANGUS BEEF FILLET smoked parsnip cream, bone marrow crumb, potato pave,
burnt onion, red wine jus

PAN ROASTED MARKET FISH please ask your waiter

HAWKES BAY LAMB RUMP charred baby gem, zucchini cream, peas, broad beans,
sheep feta, mint, rosemary jus

PARMESAN GNOCCHI zucchini, pinenuts, mint, ricotta, lemon butter

Garden salad, radish, mustard dressing
Straight cut chips, truffle, parmesan, aioli

DESSERT

BLACK FOREST chocolate mousse, cherry gel & sorbet, Kirsch jelly, chocolate shards

THE PAV burnt meringue, vanilla cream, strawberry sorbet, strawberry gel

CHEESE PLATE Chef's selection of local cheeses served with NZ honeycomb, grapes, fruit,
spiced nuts, crackers & water biscuits

Please be advised that whilst all care is taken food produced at Oyster & Chop may contain traces of dairy, eggs, wheat, soybean, tree nuts, fish and shellfish. We may not be able to cater for certain severe Food allergies and/or dietary requirements.
All prices include GST. Menu subject to seasonal changes.