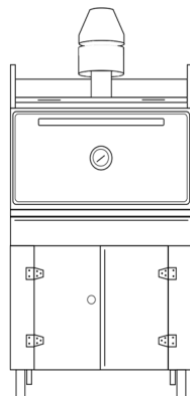


Our charcoal Josper oven elegantly sears,  
smokes and grills simultaneously using a dry heat  
to create irresistible crisp charred dishes

Functioning like an indoor barbecue  
it retains the moisture, flavour and  
integrity of the ingredients



### **To Start**

House made sourdough focaccia, olive oil butter 2 per piece

Freshly shucked Marlborough Oysters, mignonette 5.5 each

( 30 per ½ dozen )

### **Bites**

Cured Ōra King salmon, dashi crisp, pickled shallots, fresh apple 20.5

Goats cheese goujeres, honey, thyme 17.5

Beef tartare, smoked oyster emulsion, fried milk croutons 20

### **Entree**

Cloudy Bay diamond shell clams, kaffir lime, garlic, grilled spring onion 24.5

Market fish crudo, pickled magnolia petals, fermented red chilli, scorched cream 24.5

Pork & fennel sausage stuffed chicken wings, nduja, burnt carrot 24.5

Via Vio Stracciatella, grilled cos, fresh grapefruit & orange 24.5

### **Main Dishes**

Baked gnudi, butternut squash, brown butter, hazelnut crumb 30

Grilled market fish, confit leek, potato, saffron cream 34

Grilled free range half chicken, sauce soubise, roast chicken jus 32

### **Grill**

500g Hand-picked Angus Pure ribeye on the bone 65

300g First light Wagyu bavette 38

300g Hand-picked Angus Pure picanha (rump cap) 36

Steaks are cooked to chefs' suggestion and served with your choice of,

Café de Paris butter / Sauce au poivre / Roast chicken jus

### **Sides**

Whole roasted kumara, sour cream, pickled shallots 14

Hand cut agria chips, aioli 14

Cos wedge, Caesar dressing, bacon pangrattato 14

Grilled broccoli, caper, raisin, lemon 14

Fried pomme ana, pecorino, parsley 14

### **LEAVE IT TO US 95pp**

Minimum of 2 persons - designed for the whole table



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