

Elephant Hill

HAWKE'S BAY NEW ZEALAND

Complimentary home-made breads, baked daily,
butter & Aquiferra olive oil

Entrée

Half dozen oysters shucked to order	
natural	28
sampler	32
2014 Elephant Hill Reserve Sauvignon Blanc	
Handcut beef tartar, black garlic tuile, truffle mayo, mustard ice cream	20
2013 Elephant Hill Reserve Merlot Cabernet	
Akaroa salmon, avocado wakame terrine, ponzu pearls, black sesame	23
2016 Elephant Hill Rose	
Te mata figs, buffalo ricotta, agria gnocchi, prosciutto, truffle pecorino	22
2015 Elephant Hill Reserve Chardonnay	
Pork belly, celeriac, pickled red cabbage, mustard honey glaze	23
2015 Elephant Hill Pinot Noir	
Cured & charred mackerel, daikon, cucumber horseradish yoghurt, dill snow	22
2014 Elephant Hill Reserve Sauvignon Blanc	

Head Chef ~ Ashley Jones

Wines listed are our recommended pairing for each dish
Please inform wait staff of dietary requirements

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Main

Duck breast, parsley puree, Brussel leaves, pumpkin, glazed onion, madeira jus 2014 Elephant Hill Le Phant Rouge	39
Smoked lamb rump, Provençale gratin, aubergine, basil, olive 2013 Elephant Hill Reserve Merlot Cabernet	38
Beef fillet, smoked potato espuma, bone marrow, mushroom, watercress 2014 Elephant Hill Reserve Syrah	42
Seared gamefish, fried soft shell crab, coconut sauce, peanut, bok choy 2016 Elephant Hill Rose	39
Whitefish, parsnip, apple, fried fennel, courgette, vanilla pernod sauce 2015 Elephant Hill Chardonnay	39
Fried courgette flower, smoked labneh, tomato jam, cauliflower, basil 2015 Elephant Hill Chardonnay	36

Sides

Agria fries & aioli	9
Organic leaf salad, seeds, lemon dressing	9
Roasted mushroom, dates, olive, rosemary	11

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