

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
Hot	32
Iced	30
Sampler	32
2009 Elephant Hill Reserve Sauvignon Blanc	
Beef tartar, marrow royale, mustard ice cream, truffle mayo, cured yolk	22
2015 Elephant Hill Syrah	
Heirloom carrot, smoked yoghurt, marmalade, pumpernickel, pistachio	19
2015 Elephant Hill Reserve Chardonnay	
Coromandel scallop ceviche, cucumber, apple, wasabi, tapioca	23
2015 Elephant Hill Le Phant Blanc	
Cold smoked salmon, beetroot, tapenade, horseradish, merlot jelly	22
2016 Elephant Hill Rose	
Rockmelon, prosciutto, buffalo bocconcini, basil, white anchovy	23
2016 Elephant Hill Pinot Gris	

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

Lamb noisette, brussel, feta, mint, white bean, olive, honey 2013 Elephant Hill Reserve Merlot Cabernet	40
Confit pork belly, celeriac, black pudding, smoked apple, hazelnut, white balsamic 2015 Elephant Hill Le Phant Rouge	39
Beef fillet, short rib croquette, agria galette, mustard & garlic butter 2014 Elephant Hill Reserve Syrah	42
Grilled gamefish, squid, nam jim, bok choy, fried shallots, pineapple 2016 Elephant Hill Rose	39
Whitefish, prawn & salmon ravioli, asparagus, courgette, lemon broth 2009 Elephant Hill Reserve Sauvignon Blanc	39
Roast cauliflower, harissa, cashew cheese, pickles, golden raisin 2015 Elephant Hill Reserve Chardonnay	36

Sides

Agria fries & aioli	9
Organic leaf salad, seeds, lemon dressing	9

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