



S A F F R O N

DINNER MENU

CHEFS RECOMMENDATION

3 or 5 course Tasting Menu \$ 95 / \$ 140

Please advise your waiter when ordering with any dietary requirements

House Baked Bread \$9
dukkha, Poverty Gully extra virgin olive oil

ENTREE

Stewart Island Salmon Gravlax \$ 27 *GF*
karengo puffed crisps, cucumber, pickled ginger, salmon caviar

Trio of West Coast Whitebait \$ 29
wasabi aioli, lemon

Confit Pork Belly \$ 26 *GF*
cauliflower crème, sous vide turnips, crackling, house jus

Smoked Goats Cheese Salad \$ 25 *GF/V*
compressed pears, hazelnut soil, poached baby beetroot & granita

Seared Scallops \$ 29 *GF*
avocado mousse, parma ham, sesame crumble, pickled orange

Southland Venison Carpaccio \$ 26

*chargrilled baby onions,
pecorino, walnut rubble*



habanero mustard,

SAFFRON

MAINS

Free range Chicken \$ 36
olive sage crust, prosciutto, apple parsnip puree, cider glaze

Market Fish \$ 37
prawn dumplings, braised fennel, celeriac & pear

Moi Moi Gnocchi \$ 32 *V*
crushed macadamia, watercress, moi moi crisps, 3 cheese velouté

Catlins Lamb & Sweetbreads \$ 39
Radish fondant, broccoli, pinenuts, dried olive jus

Crayfish & Saffron Ravioli \$ 60
broadbean, zucchini & mint salad, bisque cream

Wakanui Beef Fillet & Smoked Short Rib \$ 42 *GF*
new season asparagus, shiitake puree, buttermilk, confit tomato

ACCOMPANIMENT

Spring garden salad \$ 7.5 *GF/V*

Cos lettuce, parmesan crisps, vinaigrette \$ 9.5 *GF/V*

Steamed green beans, anchovy butter \$ 9.5 *GF*

Duck fat agria potatoes \$ 9.5 *GF*

*If you would like our chefs to prepare something specific for you,
we are happy to do so whenever possible. Please ask your wait person.*

