



Punga Fern

RESTAURANT

MENU

TO START

WARM MARINATED OLIVES chilli, garlic, fennel, orange	\$9
ARTISAN BREAD local olive oil, dukkah	\$9

ENTRÉES

NEW SEASON ASPARAGUS broad bean and pea vinaigrette, aged cheddar	\$19
MILLS BAY MUSSELS local white beans, nduja, salsa verde, shallot	\$19
WARM SHALLOT TART smoked Cranky Goat curd, petit herb salad	\$21
ROOTS GIN CURED SALMON cucumber, tonic, marinated salmon roe	\$21
PREMIUM GAME VENISON TARTARE pine, mushroom, hens yolk, Paula's greens	\$21

MAINS

AGRIA POTATO GNOCCHI spring vegetables, ricotta salata, local olive oil	\$29
CLOUDY BAY CLAM LINGUINE chilli, lemon, parsley, garlic	\$32
LOCAL LINE CAUGHT GROPER tomato, chorizo, zucchini, chickpeas	\$34
FLAXBOURNE LAMB pressed shoulder, loin, goats curd, eggplant, lemon	\$36
WAKANUI BEEF FILLET charred cos lettuce, braised cheek, potato, port	\$39

SIDES

THYMEBANK SALAD LEAVES lemon and hazelnut vinaigrette	\$9
TWICE COOKED BABY POTATOES confi.t garlic, salsa verde	\$12
NEW SEASON ASPARAGUS preserved lemon vinaigrette, toasted almonds	\$12

DESSERTS

70% DARK CHOCOLATE yoghurt, cumin, cocoa	\$14
STRAWBERRIES AND CREAM Hedgerows strawberries, vanilla	\$14
TART OF THE DAY served with creme fraiche	\$14
LOCAL CHEESE SELECTION sesame lavosh, seasonal accompaniments	\$29



Punga Cove