



Punga Fern

RESTAURANT

MENU

TO START

- HOUSEMADE SOURDOUGH whipped butter **4.0 pp**
WHOLE FRIED SHALLOT burnt onion sauce, horopito togarashi **4.5**
CLOUDY BAY STORM CLAM potato, malt vinegar, bronze fennel **5.0**
PREMIUM GAME WILD VENISON TATAKI rice crisp, radish, cultured cream **5.0**

ENTRÉES

- VIAVIO STRACIATELLA mulled wine grape pickle, charred toast, parsley **20.0**
FRIED MILLS BAY MUSSELS burnt celery, salted cucumber, lemon thyme **18.0**
'HUNTERS TERRINE' venison and wild boar, mustard, pickled baby cucumber, radish **20.0**

MAINS

- CRANKY GOAT RICOTTA GNOCCHI asparagus, onion, chilli, lemon **32.0**
LINE CAUGHT HĀPUKU navy beans, Cloudy Bay tuatua, charred onion **35.0**
PREMIUM GAME WILD GOAT 'NAVARIN' spring vegetables, broth, pistou **35.0**

SIDES

- GOLDEN MILE SALAD LEAVES malt vinegar dressing **9.0**
ROASTED CABBAGE lemon butter, Cranky Goat smoked curd, herbs **9.0**
POTATO burnt butter, sage, capers **9.0**

DESSERTS

- RITUAL COFFEE TIRAMISU **16.0**
CRANKY GOAT CURD soured strawberry, local honey, toasted oats **16.0**
SMOKED CARAMEL TRUFFLES **8.5**
SELECTION OF LOCAL CHEESES seasonal accompaniments **29.5**



Punga Cove