



PUNGA COVE
Your Sanctuary in the Sounds

To Start

Selection of Artisan Breads & Marinated Giant Olives	\$16
Marlborough Green-lipped Mussels Garlic, parsley, white wine & cream	\$24
Baked 'Thorvald' Sheep milk Camembert Confit garlic, crusty bread & red wine	\$26

To Follow

Canterbury Black Angus Ribeye Steak Slow roasted portobello mushroom & tomato, Café de Paris butter & Marlborough pinot noir jus	\$44
Lamb Tatin Aliums, neck fillet, persillade potatoes, rosemary & redcurrant jus	\$42
Braised Wild Rabbit & Confit Hare Leg Walnut crumble, potato & parsnip rösti & edamame	\$40
Smoked Aubergine Israeli couscous, preserved lemons, za'atar roasted cauliflower, beets & coriander gremolata	\$36

To Finish

Affogato Salted caramel sundae Lemon meringue pie	\$17
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