



Punga Fern

RESTAURANT

M E N U

T O S T A R T

BAKED GOAT BRIE accompanied by sunflower, pumpkin and fennel seed
with a citrus whiskey reduction – great to share \$35

ŌRA KING SALMON SASHIMI with wasabi mayo \$21

PUNGA COVE MUSSELS with prosciutto \$18

M A I N S

HERB CRUSTED VENISON with Marlborough strawberries, avocado and cherry tomato \$42

PAN FRIED LOCAL FISH with smoked fish croquette \$36

CHIMICHURRI WAKANUI ANGUS with gratin \$38

LEMON AND CHICKPEA VEGETABLE SALAD with quinoa and Punga Cove herbs \$29

D E S S E R T S

RITUAL ESPRESSO TIRAMISU \$16

WALNUT SHORTBREAD with lemon curd and Italian meringue \$16



Punga Cove