

GOVERNORS

EATERY + BAR

Dinner Menu

Served Monday - Sunday 5:30pm - 10:00pm

- Paramanawa -

Snacks

LOCAL GRAIN SOURDOUGH butter, kapati oil...*£12.50*

LOCALLY CAUGHT FISH CEVICHE pickled onion...*£13.00* GF, DF

BUTTERED GREEN LIP MUSSELS sea, beach ash...*£12.50*

LAMB & KAWA KAWA BON BON served with local herb puree...*£14.00*

- Whakauru -

Entree

SEARED ORA KING SALMON green apple textures, puffed rice, mustard leaf...*£18.00* GF, DF

BEEF TARTARE & BEETROOT COLLABORATION horseradish, herbs...*£19.00* GF

CONFIT DUCK CROQUETTE confit duck & Oakura almond croquette, orange, pickles...*£19.00* DF

CAULIFLOWER, CAULIFLOWER, CAULIFLOWER crispy onions, spinach...*£18.00* GF, V

Please advise our friendly wait staff of any dietary requirements, allergies or specific requests

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- Kai -

Main

LAMB BACKSTRAP six hour cooked carrots, peas, sprouts...*£42.00*

AGED BEEF FILLET earth potatoes, cauliflower, onion, radish...*£40.00* GF

SLOW COOKED PORK RAGU served with cabbage, apple & broccoli... *£35.00* DF

FISH EN PAPILOTE locally caught fresh fish, leeks, capsicums, mushrooms & white wine... *£38.00* GF

MIXED MUSHROOM & TRUFFLE RISOTTO parmesan & watercress... *£36.00* GF, V

- Chefs Cuts -

DUCK TWO WAYS served with orange... *£38.00*

300G AGED RIBEYE bacon crumb...*£42.00*

VENISON RACK with horopito... *£42.00*

- Sides -

EARTH POTATOES served with butter... *£8.50*

LOCAL GREEN SALAD with mustard dressing...*£8.50*

SIX HOUR COOKED CARROTS with Egmont honey glaze...*£8.50*

SWEET & SOUR RED CABBAGE served with raisins...*£8.50*

CHARRED BROCOLLI garlic, parmesan...*£8.50*

FRIES served with aioli... *£8.50*