

Esther's Your Oyster

TO START

NV Perrier-Jouët Blanc de Blancs

A free spirit, vibrant, dynamic, independent

* *Bright and fresh as the morning dew, the perfect Champagne to serve as an aperitif and celebrate Summer*

BLUFF 3 WAYS

Natural, lemon, mignonette,

Beer battered, lemon aioli

Kilpatrick modern, serrano, Worcestershire

TO FOLLOW

Chargrilled Mangonui snapper, Bluff oyster veloute, Cloudy Bay clams, samphire

NV Perrier-Jouët Grand Brut & Lemon Sgroppino

TO INDULGE

Carpetbag steak, Bluff oyster, Savannah eye fillet, prosciutto, cavolo nero, red wine jus

Curious croppers tomato salad, Spanish onion, basil

Duck fat roast potatoes, rosemary, sea salt

TO FINISH

Orange blossom mille-feuille, raspberry, chocolate Bluff oyster

