



PUNGA COVE
Your Sanctuary in the Sounds

To Start

Bread & Olives \$12.00

Variety of Marlborough Shells \$20.00

Green Lipped Mussels, Cloudy Bay Clams, Garlic, Parsley & Cream.

Venison Pâté \$19.00

Calvados, Pickled Cherries, Brioche, Home-grown Rhubarb & Wild Ginger Chutney.

Warm Waldorf Salad \$17.00

Grilled Chicory, Roasted Grapes, Candied Walnuts, Apple & Cranky Feta Croutons

Next

Wild Marlborough Venison Rump \$39.00

Pistachio Horopito Crumb, Burned Shallots, Chestnut Puree & Cherry Jus.

Wakanui RibEye \$40.00

36 Day Dry Aged, Duck Fat Roasted Potatoes, Café de Paris Butter, Pinot Noir Jus

Lamb Tatin \$39.00

Aliums, Sautéed Potatoes, Neck Fillet, Persillade, Rosemary Jus.

South Island Monkfish Fillet \$38.00

Sauteed Baby Potatoes, Asparagus, Buttered Vegetables & Romesco.

Clam Linguine \$32.00

Cloudy Bay Clams, Chilli, Garlic, Parsley & Extra Virgin Olive Oil

Smoked Aubergine \$34.00

Israel Couscous, Preserved Lemons, Za'atar Roasted Cauliflower, Beets & Coriander
Gremolata



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To Finish

Affogato \$16.00

Salted Caramel Sundae \$17.00

Baked Cheesecake \$17.00

Chocolate Brownie \$17.00