



PUNGA COVE
Your Sanctuary in the Sounds

To Start

Selection of Artisan Breads & Giant Olives \$14.00

Native Marlborough Green Lipped Mussels \$20.00

Garlic, Parsley, White Wine & Cream

Warm Waldorf Salad \$18.00

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

To Follow

36 Day Dry Aged RibEye Steak \$40.00

Duck Fat Roasted Potatoes, Café de Paris Butter & Pinot Noir Jus

Lamb Tatin \$39.00

Aliums, Neck Fillet, Persillade Potatoes & Rosemary Jus

South Island Monkfish Fillet \$38.00

Smashed & Roasted Agria Potatoes, Crisp Green Beans, Buttered Vegetables & Romesco

Smoked Aubergine \$36.00

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

To Finish

Affogato \$16.00

Salted Caramel Sundae \$16.00

New Season Apricot & Pistachio \$16.00