

PLONK.

HEARTH BREAD, COMTE, FRENCH ONION BUTTER.	10
OYSTERS & PET NATUREL.	6
CEUFS MAYONNAISE, CURED ALBACORE.	10
PIG HEAD CROQUETTE & HOUSE MUSTARD.	14
SPRING CRUDITES & GOATS CURD, GREEN OIL	12
PAUA & CURED PIG ON A STICK.	12EA
BBQ CHICKEN, 'COQ AU VIN'.	7EA
BEEF TONGUE 'BORDELAISE' LOTS OF PEPPER.	6EA
CHARRED OCTOPUS IN SAUCE NOIR.	6EA
MERINO LAMB RIBS, HERB DE PROVENCE, FROMAGE BLANC.	24
CLOUDY BAY CLAM & POISSON CRU, TANGELO.	24
PLATE OF DUCK, PX SHERRY CARAMEL.	24
CLOUDY BAY CLAMS WITH PERSILLADE BUTTER.	24
AGED CHEESE SOUFFLE, CHEESE, FINE HERBS.	24
SMOKED PIG FACE WITH SAUCE CHARCUTIERE.	34
PLATE OF WAPITI VENISON, CAFE DE PLONK HOLLANDAISE	45
ASPARAGUS WITH SAUCE GRIBICHE	18
WHITLOOF, WALNUT & BURNT HONEY, SHEEP'S CHEESE	16
PLONK CHIPS & LEEK EMULSION	14
FLOATING ISLAND	12
KUMARA STICKY PUDDING, KUMARA CARAMEL	16
FROMAGE PLATE	24