

# A LA CARTE MENU

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## TO START

FRESH BAKED BREAD	
with brown butter + balsamic glaze	12

## ENTRÉE

CRAB AND SAGE AGNOLOTTI	
Bisque, confit garlic, lemon zest + pecorino cheese	26

BEEF CHEEK	
Risotto, crispy prosciutto, pecorino + rocket	24

SCALLOPS <i>GF</i>	
Kingfish salami, roasted shallots, kina foam, hazelnut butter	26

CONFIT DUCK BREAST <i>GF</i>	
Mascarpone polenta, confit baby onion, Manchego + harissa	25

ROASTED EGGPLANT <i>V GF DF</i>	
Tagine, roasted root veggies, pumpkin, coriander + dukkah	22

## MAIN

LAMB RUMP <i>GF DF</i>	
Low cook, crispy sweetbread, roasted root veggies, confit baby onion, ras el hanout + harissa	40

PORK BELLY <i>GF</i>	
Brown butter mash potato, black pudding, confit baby beet + harissa	38

SALMON FILLET <i>GF</i>	
Bagna cauda, broccolini, grilled cauliflower, crispy potato + salsa verde	40

OLIVES GNOCCHI <i>V</i>	
Green olives, roasted cauliflower, brussel sprouts, + mascarpone	36

CHICKEN BREAST	
Ricotta + mushroom lasagnette, roasted eggplant, confit garlic + pecorino	38

## FROM THE GRILL

RIBEYE 350g	42
EYE FILLET 280g	40
SIRLOIN 350g	40

## SAUCES

Red wine jus <i>GF DF</i>	Hot mustard <i>V GF</i>
Horseradish <i>V GF</i>	Béarnaise <i>GF</i>

## SIDES

DUCK FAT ROASTED POTATOES	
Slow cook potato with pancetta lardon	14

FRIES	
Smoked aioli + tomato sauce	12

MASH POTATO	
With smoked butter + chives	12

GREEN SALAD	
Fresh picked lettuce + fennel + mustard vinaigrette	10

SEASONAL VEGGIES	
EVO roasted veggies, goat cheese + Kalamata olives	12

## DESSERT

CARAMEL AND WHITE CHOCOLATE	
White caramel mousse, tres leches sponge cake, merengue + port	22

CHESTNUTS AND PISTACHIO	
Pistachio mousse, chestnut ice cream, short bread + marron glaze	22

APPLE CRUMBLE	
Candied apple, Tonka beans anglaise, short bread, apple + brandy ice cream	22

HOMEMADE SORBET <i>V DF GF</i>	
Per Scoop	8

Fig	Bergamot
Kalamansi	Sea Buckthorn
Pomegranate	Chocolate + coconut

NZ CHEESE SELECTION	
Select any three, with kamahi honey, fig chutney + ciabatta bread	26

WILDFIRE	Cow's milk, Soft + creamy
DEVOTION	Sheep's milk, semi hard
CURADO	Sheep's milk, Hard
GOAT'S BLUE	Semi Hard
GOAT'S WAIKATO	Semi Hard



THE  
**CUT**  
RESTAURANT & BAR

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