



Menu by Josh Emett & Cobus Klopper

## LADIES LUNCH

- Saturdays 12pm-5pm -

Gather the girls and meet at Ostro for a Ladies Day Out. Enjoy a special 3 course menu for \$40. You'll also get a special benefits at partnering Britomart retail stores.



## HIGH TEA

- Weekends 3pm-5pm -

Veuve Clicquot are collaborating to take Ostro's popular High Tea service to a new level of indulgence.



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CIABATTA BREAD *Seaweed butter* — 8

## FROM THE SEA

- the raw bar -

HIRAMASA KINGFISH CRUDO *Bloody Mary, Kawakawa pepper, chilli paste, celery* — 21

TREVALLY CEVICHE *Meyer lemon, avocado, red radish, cucumber* — 21

ORA KING SALMON *Togarashi, pickled radish, lemon, dill* — 21

OSTRO SEAFOOD PLATTER {for two} *Natural oysters, grilled clams, prawns, Hiramasa kingfish crudo* — 42

## LOCAL OYSTERS & CLOUDY BAY CLAMS

NATURAL OYSTERS OR CLAMS *Lemon, mignonette* — MP

GRILLED PACIFIC ROCK OYSTERS  
*Local wasabi emulsion, finger lime* — 5.50 ea

GRILLED TUA TUAS  
*Café de Paris, chives* — 3.50 ea

## APPETISERS & SALADS

- perfect for sharing -

PRAWN & AVOCADO SALAD *Guanciale, baby gem, edamame, sesame, pumpkin seeds, chipotle vinaigrette* — 24

GRILLED KING PRAWNS *Nut brown butter, capers, caramelised shrimp pide* — 21

SMOKED KAHAWAI OMELETTE *Hollandaise, watercress* — 18

BEEF TONGUE & CHEEK *Crumbed cheek, natural tongue, sauce gribiche, pickled onion* — 21

CURED TAUPO BEEF *Fried oysters, garlic chips, ponzu jelly, anchovy mayonnaise* — 24

## MAINS

- larger plates -

MUSHROOM GNOCCHI *'Out of the Dark' mushrooms, truffle cream, pickled onion, potato crisps* — 34

CLOUDY BAY CLAM SPAGHETTI *Spinach, parsley, garlic* — 34

GRILLED SNAPPER *Cauliflower puree, fennel, lemon, grapes, toasted almonds, classic vinaigrette* — 40

SOY GLAZED AKAROA SALMON *Seared scampi, chilli corn salsa, crispy skin, truffled yoghurt* — 40

FREE RANGE CHICKEN MARYLAND *White beans, grilled leeks, chimichurri* — 38

ROAST CAMBRIDGE DUCK *Tamarind, goat's feta, mandarin, spring onion* — 40

HARMONY FREE RANGE PORK SCOTCH *Verjuice roasted figs, cider, Manuka honey, kale, sage, yoghurt, paprika* — 38

TE MANA HIGH COUNTRY LAMB RUMP *Eggplant, piri piri, anchovy, spinach, dukkah* — 42

## BEEF CUTS

OCEAN BEEF 150 DAY GRAIN FED BEEF  
FLAT IRON STEAK — 38

or

WAKANUI 90 DAY GRAIN FED BEEF SCOTCH — 42

*With caramelised red onion tart, beets, feta*

CHOOSE A SAUCE:

*Green peppercorn sauce / Café de Paris / horseradish / mustard / béarnaise*

SAVANNAH BEEF BRISKET BURGER

*Tomato relish, mustard, pickles, smoked cheese, hand cut chips* — 28

## = SIDES =

HEIRLOOM TOMATO SALAD  
*Watermelon, pickled cucumber, basil, flax seed, goat's feta* — 12

LEAF SALAD  
*Pumpkin seeds, praline, fried herbs, creamed vinaigrette* — 9

PARMESAN BEIGNETS  
*Paprika aioli* — 9

ROASTED CAULIFLOWER  
*Curry leaf, spices, mint, yoghurt, almonds* — 12

FRIED BRUSSELS SPROUTS  
*Smoked bacon, golden raisins, hazelnuts, Pedro Ximenez sherry* — 12

FRENCH FRIES  
*Chipotle mayonnaise* — 8

## = EVENTS AT SEAFARERS =

Extraordinary events call for extraordinary venues and we have just the space for you right in the heart of Central Auckland. Book your event through one of our events team today.

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