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| <b>Freshly Shucked Oyster</b> , Lemon, Chardonnay Vinegar Mignonette  | 6ea         |
| <b>Artisanal Bread</b> , Bone Marrow Butter and Slow Roasted Garlic   | 16          |
| <b>Two Cheese</b> Selection, Honeycomb, Fruit & Nut Crostini, Fig Chutney, Raisins  | 35          |
| Warm Mixed <b>Olives</b> (GF) (VE)  | 10          |
| Pau Pau's Sweet, Salty and Spicy <b>Nuts</b> (GF) (VE)  | 12          |
| <b>Potato Hash Fries</b> , Spicy House Ketchup (VE) (GF)  | 13          |
| Add Hens Yolk Garlic Aioli (GF) (DF)  | 3           |
| Warm <b>Grilled Chorizo</b> with Curried Mustard (GF) (DF)  | 14          |
| <b>Ortiz Anchovies</b> , Potato Doughnut, Crème Fraiche, Chermoula (four pieces)  | 24          |
| <b>Matangi Beef Rump Tartare</b> , Parmesan Custard, Fried Pickles, Capers, Worcester   | 24          |
| <b>Chicken Liver Parfait</b> , Gooseberry Jelly, Soft Salted Pretzel, Sauerkraut, Buttered Walnuts  | 26          |
| <b>Cos Salad</b> , Parmesan, Buttermilk Dressing, Sourdough Croutons, Serrano Ham, Cured Egg Yolk   | 26          |
| <b>OMG Tartine</b> , Whipped Goat Cheese, Persimmon Jam, Ohiwa Black Diamond Truffles (GF)  | 36          |
| <b>Tamarind Braised Beef Cheek</b> , Orange Kumara, Tender Stems, Crispy Shallots (GF)  | 38          |
| <b>Big Glory Bay Salmon</b> , 'Nduja Butter, White Bean, Kale & Mint Tabbouleh, Puffed Grains   | 40          |
| <b>Duck Breast</b> , Parsnip & Apple Puree, Witloof, Confit Duck Leg & Savoy Cabbage Cigar  | 42          |
| Cellar 495 Vanilla <b>Crème Brûlée</b> (GF)   | 20          |
| <b>Flourless Chocolate Cake</b> , Blackberry Mascarpone, Whittaker's Ganache, Cocoa Nib   | 22          |
| <b>Affogato</b> , Vanilla Ice Cream, Espresso, Almond Biscotti  | 11          |
| <b>Vanilla Ice Cream Scoop</b> , Crushed Meringue   | 4ea         |
| <b>Trust the Chef</b>   | <b>95pp</b> |
| <b>Trust the MW - matching wines</b>  | <b>55pp</b> |
| <i>Cellar 495 gets its name from Michael Henley being the 495th Master of Wine in the world<br/>Let him select some wines to accompany your meal.</i> |             |

*VE-Vegan, V-Vegetarian, GF-Gluten Free, DF-Dairy Free*