



• LUNCH MENU •

Soup of the Day \$16 V*

Served with toasted bread & butter

Peking Duck Crispy Taco (3) \$21 DF

House made peking duck, cucumber, spring onion & hoisin sauce

Korean Fried Chicken \$18 GF

Korean fried chicken, togarashi pepper, chilli Mayo

Sticky Beef Wontons (3) \$21 DF

Silver Fern Farms 12 hour braised beef brisket, chilli, coriander, white miso mayo

Vault 21 Ramen \$20 DF

Roast duck broth, grilled chicken with udon noodles, bok choy, mung beans, spring onion, red chilli, soy glaze marinated egg and crispy shallots

Burrata Flatbread \$25

Freshly baked flatbread, burrata cheese, chipotle tomato sauce, parmesan, red chimichurri, mesclun leaf, Kalamata olive dirt, sherry vinaigrette, extra virgin olive oil

Chicken and Pumpkin Salad \$25 GF DF*

Grilled siracha chicken, cinnamon roasted pumpkin, feta, cherry tomatoes, mesclun, sherry vinaigrette, five spice pepitas, olive oil

Pizza Dough Sandwich \$23 DF*

Pulled lamb - Overnight braised lamb shoulder, arugula pumpkin seeds, pesto, onion marmalade, feta, sauté oyster mushrooms, rocket leaf, lamb jus.

Smoked Beef Cheek - Braised smoked beef cheek, spiced feta, chimichurri, sriracha mayonnaise, mesclun, truffle olive oil, beef jus

Silver Fern Farm Glazed Steak \$26 DF*

Fritz & Sauce - Soy glazed sous vide beef, dashida potato crisps, peppercorn sauce, miso aioli

Add fried egg or bacon \$4

Open Sandwich - Sous vide beef, ciabatta, Whitestone brie, salsa verde, mizuna salad, horseradish aioli

Add small fries \$7

Bang Bang Chicken \$29 DF GF V*

Korean fried free-range chicken, sriracha sauce, steamed rice, stir fried veg, chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing

***Ginger miso grilled eggplant option for vegans**

Fries \$12 DF GF V*

Spicy salt & chilli mayo

• DESSERTS •

Warm sesame miso & white choc chip cookie skillet \$16

Ice cream, salty miso caramel sauce

Trio of Ice Cream \$16 GF V*

Dinner Menu from 5pm

SMALL PLATES

Pork Siu Mai (4) \$16

Spiced ground pork, lemongrass, ginger, coriander, soy lime dressing

Prawn Dumpling (4) \$16 DF

Prawn, ginger & coriander dumpling, chilli lime dressing

Korean Fried Chicken \$18 GF DF

Korean spiced chicken, sriracha chilli mayo

Tuna Tartare (3) \$24

Handcut yellowfin tuna tartare, crispy wonton shell, scallions, toasted sesame seed, wasabi aioli

Peking Duck Crispy Taco (3) \$24 DF

In house roasted peking duck, asian slaw, cucumber, spring onion, hoisin

Vault 21 Pierogi (5) \$22 V

Potato & cottage cheese filled pastry, burnt butter, sour cream, chilli oil

Crispy Fish Steamed Bun (2) \$24

Crumbed market fish, steamed bao bun, American cheddar, creme fraiche, tartare, caviar

Black Pork Belly Steamed Buns (2) \$22

Crispy pork belly, steamed bao bun, pickled cucumber, smokey BBQ glaze, kewpie

Wagyu Beef Sliders (2) \$20

Wagyu beef patty, smoked cheese, crispy jalapeño, green tomato aioli, soft milk slider

Sticky Beef Wontons (3) \$22 DF

12 hour braised Silver Fern Farms beef brisket, chilli, coriander, white miso

Pāua Ravioli (3) \$30

Pāua filled ravioli, oyster mushrooms, creamed Kina beurre blanc

5 Spiced Duck Lollipops (5) \$30

5 spice infused duck, hoisin-maple glaze, crispy carrots, steamed jasmine rice

BIG PLATES

Miso Braised Short Rib \$42

Slow braised beef short rib, whipped honey yoghurt, flaky paratha, crispy sunflower, ginger miso, red curry jus
- Pairs with Black Quail Pinot Noir

Bang Bang Chicken \$32 DF GF

Korean spiced chicken, steamed jasmine rice, wok fried veg, chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing
- Pairs with Te Kano Rosé

Wok Fried Satay Beef \$34 DF

Silver Fern Farms flank beef, rice noodles, cherry tomatoes, pickled radish, roasted peanuts, bok choy, mung beans & satay dressing
- Pairs with Carrick Bannockburn Pinot Noir

Southern Ocean Market Fish \$38 GF DF

Pan seared fresh Harbour Fish catch of the day, Otago little neck clams, garden greens, fresh chilli, ginger, lime & Jalapeño dressing
- Pairs with Opawa Pinot Gris

Pork & Prawn Risotto \$38 GF

Braised pork belly, garlic & chili prawns, tomato risotto, rocket pesto, chilli oil, star anise pork jus
- Pairs with Lake Chalice Chardonnay

Soy Glased Sous-Vide Charred Steak \$40 GF DF

Silver Fern Farms Beef, salsa verde, confit egg yolk, potato rosti fries, pinot noir jus (Sous vide to medium rare)
- Pairs with Abbotts & Delauney Cabernet Sauvignon

Braised Lamb Shank \$40 GF

12 hour braised lamb shank, kūmara-miso Puree, kūmara crisps, fried parsley, mint oil, merlot jus
- Pairs with Trinity Hill Merlot

5 Spice Curry \$32 V

5 Spice curry, kūmara, pumpkin, broccolini, hot honey, crispy shallots, sesame
- Pairs with Carrick Bannockburn Riesling

SIDE PLATES

Grilled Eggplant \$15 GF DF V*

Ginger miso, spring onion, smoked pine nuts, sesame dressing

Seasonal Vegetables \$15 V GF

Please ask staff for this season's selection

Wok Fried Vegetables \$18 V GF* DF*

Seasonal vegetables, garlic & kecap-manis

Garlic Rice \$15 GF V DF*

Garlic, chilli, spring onion
Add shrimps with black bean chilli oil +\$8

Fries \$12 DF GF V*

Spicy salt & chilli mayo

Steamed Rice \$6 V

SWEET TREATS

Sticky Date Pudding \$16

Chilli caramel, sesame breaks, whipped cream, vanilla ice cream & ginger crumb

Warm Sesame Miso & White Choc Chip Cookie Skillet \$16

Ice cream & salty miso caramel sauce

Coconut Panna Cotta \$16 V

Coconut panna cotta, blueberry compote, sugar bubble, toasted coconut shavings, freeze dried raspberries

Trio of Ice Cream \$16 GF V

