

# WILD CUISINE AND SHARED PLATES



WILD ESTATE

# WILD BITES

## Scratchings (GF\*)

Crispy pork skin with ginger beer and apple dipping sauce

**12**

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## Oysters ½ Dozen (GF\*)

Freshly shucked with shallot vinaigrette

**39**

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## Wild Fish Crudo (GF\*)

Fresh market fish, green chilli, Nam Jim, coconut gel, crispy shallots, coriander

**29**

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## Wallaby Spring Rolls (2)

South Island wallaby, Asian greens, gochujang dipping sauce

**24**

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## Goat Sliders (2)

Indian inspired braised goat shoulder, pickled onions, raita on mini brioche

**24**

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## Smoked Kahawai Pâté

Pickled onion, crispy capers, lavosh

**24**

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## Bone Marrow

Old school roasted, parsley, caper salad, garlic sour dough toast

**27** \* Please allow 20 min

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**GF\*** = Made with Gluten Free ingredients

**V** = Vegetarian   **VE** = Vegan

## Wild Target

1 hour session

Fancy a bit of both? Enjoy the thrill and skill of both WildBow archery and WildShot laser claybird shooting in this exciting 1 hour shoot.

**1-5 People**  
(per person rate)

**80**

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**6-10 People**  
(per person rate)

**75**

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Diners can enjoy our venue's complimentary activities including Petanque, Giant chess, Californian Sandbags, volleyball, and childrens playground.

**Free**

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\* For the enjoyment of our activities, a minimum age of 10 years is required for paid activities.

\* Parents please ensure your children are supervised in the playground at all times.

# LET'S GET WILD

## WildBow

½ hour session

Practice your archery skills amongst our vines. Our trained facilitators will give full instructions to help you master your skills whilst ensuring your safety of course.

**1-6 People**  
(per person rate) **40**

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**7-12 People**  
(per person rate) **37.50**

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## WildShot

½ hour session

The wild at heart can shoot great flocks of virtual pigeons on our laser claybird shoot –an added bonus of having no kickback or ringing eardrums! Learn the ins and outs from our trained facilitator.

**1-5 People**  
(per person rate) **40**

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**6-10 People**  
(per person rate) **37.50**

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# SMALL PLATES

### Olives (VE)

Local and imported olives in olive oil, herbs and spices

**12**

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### Warmed Sourdough (V)

Whipped feta, fig, pistachios, rosé honey

**16**

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### Caramelised Pizzabread (V)

Caramelised onion, mozzarella, garlic, rosemary, sea salt

**20**

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### Flashfried Squid (GF\*)

Lemon pepper salt and yuzu aioli

**24**

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### Seasonal Side Salad (GF\*)

Courgette, rocket, parmesan, preserved lemon

**16**

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### Tempura Eggplant (VE)

Cashew nut cream, sticky miso caramel, Firecracker sauce, chilli, coriander

**24**

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### Buffalo Chicken (GF\*)

House made hot sauce and blue cheese whip

**24**

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### Fries (GF\*)

Garlic aioli

**14**

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# LARGE PLATES

## Drunken Duck Salad

Duck breast, apple-braised bacon ends, soft-boiled egg, cos, white anchovies, kawakawa dressing, croutons, parmesan

**38**

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## Prawn Linguine

Black tiger prawns, crayfish oil, sundried tomato, garlic chilli crumb, lemon mascarpone

**39**

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## Lamb Rump

Hawkes Bay lamb, roasted vegetables pearl couscous, mixed pickle yogurt, green verde

**39**

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## Firecracker Salad (VE)

Tempura eggplant, sesame beetroot, edamame, fermented wong bok, coriander, wasabi peas, firecracker sauce

**36**

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## Wagyu Burger

Wagyu beef, house made chutney, pickles, salad leaves, Swiss cheese, mustard mayo, brioche bun, fries, tomato sauce

**32**

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## The Huntsman (Shared meal for 2 or snack for 4)

House smoked brisket, buffalo chicken & blue cheese whip, NZ lamb rump, roasted vegetable pearl couscous, potato roasties, honey glazed carrots, warmed rolls with smoked butter

**85**

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# DESSERT

## The Untamed Lemon Meringue (V)

An interactive dessert...

24

## Dessert of the Day

(Please ask your server for today's special)

18

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### Affogato

Lewis Road Creamery Vanilla ice cream  
with espresso shot

14

### Cornetto / Magnum

6

### Paddlepop / Cyclone

5

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# ARTISAN PIZZAS

### Margherita Pizza (V)

Seasonal tomato, buffalo mozzarella,  
basil herb oil

31

### Rock Pizza

Roast chicken, red onion, capsicum, citrus  
sour cream, coriander, jalapeño

34

### Veg Pizza (V)

Artichoke, onion, roasted pepper, jalapeño,  
gremolata

33

### Pepperoni Pizza

Sliced pepperoni, black olive, red onion,  
chilli oil

34

### Truffle Mushroom Pizza (VE)

Mushrooms, rocket, pistachio crumb

34

## Add-ons

### Gluten Free Base \*

5

### Vegan Cheese Substitute (VE)

4

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# PLATTERS

# KIDS UNDER TEN

## Antipasto Platter

Smoked Kahawai pâté, salami, olives, Whitestone Brie, artichoke, pickles, bread, crackers

**49**

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## NZ Cheese Board

Whitestone Brie, Kikorangi Blue, Aged Cheddar with seasonal fruit, quince paste, crackers, bread,

**47**

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## Extra Bread (2) (V)

**5**

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## Extra Sauce

Tomato, Garlic aioli or Sweet Chilli

**2**

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## Cheese Burger

Beef patty, fries, salad, cheese, tomato sauce

**18**

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## Chicken & Chips

Chicken, fries, salad, tomato sauce

**18**

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\* We request one account per table (maximum 4 splits)

\* We endeavour to accommodate allergies, however cannot completely guarantee trace elements are not present in our kitchen

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