

AUTUMN THROW BACK.

Menu available
April 1st - Mid June

Vegetarian, vegan or have dietary requirements?
Just let our team know and we will arrange
substitutions throughout our menu

MAKE IT EPIC
+36pp

**KAIMOANA
SEAFOOD
PLATTER**

Local Oysters, Freshly Shucked
fermented elderflower & granny smith granita
Line Caught Sashimi
Hill Road *finger lime, buttermilk, mini basil*
Market Fish Tartare Cones
crayfish creme, old bay
Kedgerree Arancini
kahawai, grated egg, lemon aioli, peas

**ALL THESE
BITES**

Royalburn Seared Lamb Tartare
golden kumara, house gherkins, burger sauce
Roast Pumpkin & Spice
*salted lime, **Fix & Fogg** chilli peanut butter, cashew*
Fruit Toast Waffle
Te Mata figs, **Mahoe** very old edam, pear butter
Salt & Vinegar Burnt Brussels Sprouts
kiwi onion ranch, malt vinegar dressing, chips

CHEFS
MENU
79pp

**CHOOSE
YOUR MAIN**

Smoked Slow Cooked Beef Brisket
smoked potato puree, mustard sauce, gremolata
Market Fish w/ Roast Chicken Sauce* *sauce optional
cauliflower, grape, cavolo nero, chicken wafer

OR UPGRADE

Culprit's Famous Duck **+12pp**
pork stuffed half duck, confit leg, condiments
*multiples of two diners please, cook time upto 1hr

TREAT

'Apple Pie' Bombe
apple parfait, feijoa caramel, oat & gingernut crunch

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*
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@CULPRIT.NZ

KAIMOANA SEAFOOD PLATTER

Local Oysters, Freshly Shucked
fermented elderflower & granny smith granita

Line Caught Sashimi

Hill Road *finger lime, buttermilk, mini basil*

Market Fish Tartare Cones

crayfish cremé, old bay

Kedgerree Arancini

kahawai, grated egg, lemon aioli, peas

ALL THESE BITES

Royalburn Seared Lamb Tartare

golden kumara, house gherkins, burger sauce

Roast Pumpkin & Spice

*salted lime, **Fix & Fogg** chilli peanut butter, cashew*

Fruit Toast Waffle

Te Mata *figs, **Mahoe** very old edam, pear butter*

Salt & Vinegar Burnt Brussels Sprouts

kiwi onion ranch, malt vinegar dressing, chips

CLEANSER

Jelly Jetplanes

melon & champagne jelly, lime & tarragon sherbet

CHOOSE YOUR MAIN

Smoked Slow Cooked Beef Brisket

smoked potato puree, mustard sauce, gremolata

Market Fish w/ Roast Chicken Sauce*

*sauce optional

cauliflower, grape, cavolo nero, chicken wafer

OR UPGRADE

Culprit's Famous Duck **+12pp**

pork stuffed half duck, confit leg, condiments

**multiples of two diners please, cook time upto 1hr*

TREAT

'Apple Pie' Bombe

apple parfait, feijoa caramel, oat & gingernut crunch

DRINKS MATCH.

BEVERAGE PAIRING

100ml pours

SEASONAL MATCH

\$70 PP

EPIC MATCH

\$100 PP

Sliver Wing, Pet Nat
Waipara, NZ - 2022

TO START / KAIMOANA

Collet, Champagne
Aÿ, France - NV

Borsao, Red Blend
Campo de Borja, Spain - 2021

BITES

Millton "Te Arai", Chenin Blanc
Gisborne, NZ - 2021

CLEANSER

Zenkuro, Chilled New Zealand Sake
Queenstown, NZ

MAIN

Prophet's Rock, Dry Riesling
Central Otago, NZ- 2021

FISH

144 Island, Albariño
Bay of Island, NZ- 2023

Brood Fermentation "Orchis", Merlot
Nelson, NZ- 2023

DUCK or BEEF

Easthope, Syrah
Hawke's Bay, NZ- 2021

Famille Perrin Muscat
Cotes Du Rhone, France -2019

TREAT

Folium Late Harvest, Sauv Blanc
Marlborough, NZ -2022

ADD A CULPRIT CLASSIC

Freshly Shucked Local Oysters (<i>four oysters</i>) <i>fermented elderflower & granny smith granita</i>	27
Lamb Tongue-Katsu (<i>one piece</i>) <i>fermented plum tonkatsu sauce, cabbage, TipTop</i>	9
Roast Bone Marrow* <i>our vogels, piccalilli gel, parsley, caper, pickled onion</i> <small>*allow 35 minutes</small>	16

AUCKLAND TOP 50 ICONIC EATS WINNERS

Chicken Liver Parfait 2021 <i>four fresh yeasted donuts, apple syrup, blackberry</i>	12
Burnt Brussels Sprouts 2020 <i>kiwi onion ranch, malt vinegar dressing, s & v chips</i>	12
Ugly Carrot 2022 & 2024 <i>smoked yoghurt, pumpkin seed dukkah, paprika oil</i>	12

OFFAL OYSTERS & THINGS.