

# SUNLIT harvest

*(available from 11am - 4pm &  
from 6pm - close)*

# HARBOUR *harvest*

*caldera seafood platter  
(only available via pre-booking)*

freshly shucked *marlborough* oysters | *tuna* sashimi |  
smoked akaroa *salmon* wings | *kingfish* pastrami | kombu  
pickled *mussels* **\$175**

add *crayfish* - vanilla bay poached | spiced sweet corn  
mayo **\$75**<sup>1/2</sup>  
**\$140**<sup>full</sup>

add *marlborough* oysters - freshly shucked | raw with  
caldera mignonette | tempura w rhubarb ponzu **six \$42**  
**twelve \$79**

## THREE *course*

*choose three courses + one side* **\$96**

*(please note: lamb and oysters are excluded unless shared by three  
guests also ordering the three-course meal)*

## CALDERA *chef set*

*(for groups of four+)*

*trust our chef with a curated selection of shared dishes to  
suit the table* **\$120**

# FIRST *taste*

<i>marlborough oysters</i> - freshly shucked   raw with caldera mignonette   tempura w rhubarb ponzu <u>gf df</u>	six <b>\$42</b> twelve <b>\$79</b>
<i>warm housemade bread</i>   black garlic butter   parsley oil <u>v</u>	<b>\$15</b>
<i>warm marinated olives</i>   thyme, bay, citrus <u>gf df v vgn</u>	<b>\$14</b>

# SMALL *plates*

<i>akaroa salmon mi-cuit</i>   tomato   cucumber   beetroot   roe <u>gf df</u>	<b>\$29</b>
<i>aged beef tartare</i>   pickled mushroom   truffle   egg yolk   seeded crackers <u>gf df</u>	<b>\$28</b>
<i>french onion soup</i>   onion gruyere puff   brûléed cheese   walnut ketchup <u>v</u>	<b>\$27</b>
<i>galantine of duck</i>   charred leek   plum   pumpkin honey mustard <u>df</u>	<b>\$29</b>

*please let us know if you have any dietary restrictions or food allergies*  
df - dairy free gf - gluten free v - vegetarian vgn - vegan

# LARGE *plates*

great for sharing

*barrys bay aged cheddar soufflé* | truffle cheese sauce |  
caramelised yeast | toasted cashews v **\$37**

*harbour caught groper* | sea herbs | pickled grapes | ajo  
blanco | crayfish oil *gf* **\$46**

*organic chicken roulade* | onion soubise | charred corn | wild  
garlic | crispy skin | jus gras *gf* **\$40**

*lumina oyster lamb shoulder* | provençale granola | sheep's  
milk ricotta (serves two - three) **\$110**

*fifty five day sirloin* | smoked onion | witloof | mushroom |  
caramelised shallot jus **\$46**

## PERFECT *pair*

*potatoes twice cooked* | crispy skins | pecorino | smoked  
sour cream v*gf* **\$17**

*vanilla honey roasted carrots* | spiced carrot puree | orange  
sesame vinaigrette v*gf*df **\$16**

*chargrilled baby gem lettuce* | pumpkin seed dukkha |  
bagna cauda *gf* **\$16**

*compressed leaf salad* | pickled red onion | caldera  
dressing v*df*gf **\$16**

# LA Fromagerie

*curated selection of local and imported cheese  
with bread & crackers, local honey & housemade fruit preserves*

*a selection of new zealand cheeses*

*one cheese **\$19** | two cheese **\$32** | three cheese **\$42***

*a selection of french cheeses*

*one cheese **\$26** | two cheese **\$43** | three cheese **\$55***

*please note, our cheese selection may vary depending on availability.*

*please ask our friendly team about the available selection*

## GRAZING platter

*only available from 6pm  
(serves two)*

*caldera collection | crafted artisan collection of cured  
meats & seafood | aged barrys bay cheese | housemade  
pickles | fruit preserves | housemade bread | crackers*

**\$140**

## SWEET endings

*classic lemon tart | yoghurt ice cream | candied lemon v*

**\$20**

*rhubarb rose' & raspberry | poached rhubarb | brûlée  
custard | rose' raspberry sorbet v*

**\$20**

*choux au craquelin | milk hazelnut crèmeux & sour cherry |  
caramilk praline & strawberry v*

**\$16**

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BWINE  
Bar  
& platters

*(available from 4:00pm - 5:30)*

# LA Fromagerie

curated selection of local and imported cheese  
with bread & crackers, local honey & housemade fruit preserves

a selection of new zealand cheeses  
one cheese **\$19** | two cheese **\$32** | three cheese **\$42**

a selection of french cheeses  
one cheese **\$26** | two cheese **\$43** | three cheese **\$55**

*please note, our cheese selection may vary depending on availability  
please ask our friendly team about the available selection*

## SMALL plates

great for sharing

warm housemade bread | black garlic butter | parsley oil v **\$15**

warm marinated olives | thyme, bay, citrus gf df v vgn **\$14**

potatoes twice cooked | crispy skins | pecorino | smoked  
sour cream v gf **\$17**

## SWEET endings

choux au craquelin | milk hazelnut crèmeux & sour cherry | **\$16**  
caramilk praline & strawberry v

*please let us know if you have any dietary restrictions or food allergies  
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B WINE  
Beverage

# CALDERA *wine*

		<i>glass</i>	<i>bottle</i>
2023	sauvignon blanc, <i>marlborough</i> <i>citrus, passionfruit, and blackcurrant with lime, fennel, and oak</i>	<b>\$15</b>	<b>\$70</b>
2023	pinot gris, <i>central otago</i> <i>peach, stone fruit, mineral, and creamy finish.</i>	<b>\$17</b>	<b>\$85</b>
2023	stratosphere riesling, <i>akaroa</i> <i>citrus, orchard fruits, smoke, and mineral depth</i>	<b>\$17</b>	<b>\$80</b>
2023	chardonnay, <i>central otago</i> <i>citrus, stone fruits, and elegant poise</i>	<b>\$20</b>	<b>\$98</b>
2023	pinot noir rosé, <i>central otago</i> <i>redcurrant, persimmon, and honey with an elegant finish</i>	<b>\$17</b>	<b>\$88</b>
2023	ember rosé, <i>akaroa</i> <i>(only 800 bottles produced)</i> <i>berry, spice, and citrus with a refreshing finish</i>	<b>\$18</b>	<b>\$92</b>
2023	pinot noir, <i>central otago</i> <i>redcurrant, spice, violets, with a rich, persistent finish</i>	<b>\$20</b>	<b>\$105</b>

# SPARKLING *wine*

		<i>glass</i>	<i>bottle</i>
<i>italy</i>	col de salici prosecco	<b>\$18</b>	<b>\$87</b>
<i>italy</i>	col de salici prosecco, rosé	<b>\$18</b>	<b>\$87</b>
<i>new zealand</i>	cloudy bay pelorus	<b>\$19</b>	<b>\$95</b>

# FRENCH *wine*

		<i>glass</i>	<i>bottle</i>
<i>provence</i>	triennes rosé igp méditerranée	<b>\$16</b>	<b>\$78</b>
<i>burgundy</i>	domaine william fevre petit chablis	<b>\$20</b>	<b>\$98</b>
<i>languedoc</i>	la belle angèle rosé	<b>\$16</b>	<b>\$70</b>
languedoc	abbotts & delaunay chardonnay	<b>\$19</b>	<b>\$75</b>
languedoc	abbotts & delaunay pinot noir	<b>\$19</b>	<b>\$75</b>

# FRENCH *champagne*

	<i>glass</i>	<i>bottle</i>
veuve clicquot brut	<b>\$25</b>	<b>\$135</b>
ruinart blanc de blanc		<b>\$240</b>
louis roederer collection		<b>\$165</b>
louis roederer cristal		<b>\$560</b>
dom pérignon, 2013		<b>\$490</b>

# WINE *tastings*

ask our friendly team about our wine tastings. please note **\$35**  
that tastings are only available with food.

# CALDERA cocktails

<i>akaroa spritz</i> (aperol, prosecco, soda water)	<b>\$20</b>
<i>classic mojito</i> (rum, fresh mint leaves, lime juice, soda water)	<b>\$22</b>
<i>dry martini</i> (gin or vodka, dry vermouth)	<b>\$22</b>
<i>classic margarita</i> (tequila, lime juice, triple sec (or cointreau), simple syrup)	<b>\$22</b>
<i>espresso martini</i> (vodka, fresh espresso, coffee liqueur, simple syrup)	<b>\$25</b>

# BEER selection

three boys local sessions ipa (2.5%) 330ml	<b>\$12</b>
three boys wheat (5%) 330ml	<b>\$12</b>
three boys pils (5.5%) 330ml	<b>\$12</b>
three boys american pale ale (6%) 330ml	<b>\$12</b>
three boys oyster stout (6.5%) 330ml	<b>\$12</b>
corona extra (4.5%) 355ml	<b>\$13</b>
heineken lager (5%) 330ml	<b>\$13</b>

# BEER *selection*

on tap

three boys lager (4.5%) 380 ml	<b>\$15</b>
three boys ipa (5.5%) 380 ml	<b>\$15</b>

# SPIRIT *selection*

herrick creek smoked dry gin	<b>\$17</b>
bulldog london dry gin	<b>\$17</b>
rose & twig blueberry gin	<b>\$17</b>
rose & twig pomegranate gin	<b>\$17</b>
rose & twig blood orange gin	<b>\$17</b>
grey goose vodka	<b>\$18</b>
zoa feijoa vodka	<b>\$14</b>
zoa kiwifruit vodka	<b>\$14</b>
42 below voka	<b>\$16</b>
gran centenario tequila	<b>\$18</b>
makers mark bourbon	<b>\$15</b>
canadian club	<b>\$17</b>
glenmorangie 10yo	<b>\$18</b>
appleton estate 12yo reserve rum	<b>\$15</b>
bacardi light rum	<b>\$17</b>

# Cognac

hennessy x.o

**\$36**

hennessy vs

**\$14**

# Port

warre's kings tawny port

**\$19**

warre's warrion reserve port

**\$22**

# NON alcoholic

(beer & mocktails)

heineken 0.% 330ml

**\$10**

*hilltop spritz*

*(lychee puree, lemon juice, mint, soda water)*

**\$17**

*classic mojito mocktail*

*(fresh mint leaves, lime juice, soda water)*

**\$15**

# NONalcoholic

antipodes still water 1l	\$12
antipodes sparkling water 1l	\$12
coca-cola, coca-cola zero, sprite	\$6
lemon & lime bitters	\$7
fruit juice - ask our friendly team for available flavours	\$7
fever tree aroma tonic	\$6
fever tree mediterranean tonic water	\$6
fever tree indian tonic	\$6
fever tree ginger ale	\$6

## COFFEE *Tea*

serves 2-3 cups))

pour-over coffee	\$10
english breakfast	\$9
earl grey	\$9
peppermint tea	\$9
sencha (japanese green tea)	\$9





PREMIUM  
*Reserves*

# Champagne

<i>champagne</i>	dom pérignon brut, 2012	1	<b>\$715</b>
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# Sparkling

<i>côte d'or</i>	vilmart & cie grand cellier d'or premier cru brut, 2011	1	<b>\$450</b>
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# Chardonnay

<i>côte de beaune</i>	domaine des comtes lafon meursault clos de la barre, 2009	1	<b>\$1325</b>
<i>côte d'or</i>	domaine faiveley corton- charlemagne grand cru, 2015	1	<b>\$1070</b>
<i>chablis</i>	domaine billaud-simon vaudésir chablis grand cru, 2019	2	<b>\$415</b>

Please be aware that there is a limited stock available for each bottle of wine on this list.

# FRENCH Red

<i>côte de beaune</i>	vincent girardin corton clos du roi grand cru	<i>pinot noir 1998</i>	4	<b>\$550</b>
<i>côte de nuits</i>	domaine de la vougeraie gevre- chambertin les evocelles	<i>pinot noir 2000</i>	1	<b>\$555</b>
<i>vosne- romanée</i>	domaine michel gros clos des réas premier cru	<i>pinot noir 2000</i>	1	<b>\$970</b>
<i>côte de beaune</i>	domaine marquis d'angerville fremiets volnay premier cru	<i>pinot noir 2000</i>	1	<b>\$1070</b>
<i>côte de nuits</i>	frederic esmoninmazy- chambertin grand cru	<i>pinot noir 2000</i>	4	<b>\$795</b>
<i>côte de nuits</i>	frederic esmonin ruchottes- chambertin grand cru	<i>pinot noir 2020</i>	4	<b>\$600</b>
<i>nuits-saint- georges</i>	marchand-tawse fonteney, gevre- chambertin premier cru	<i>pinot noir 2012</i>	1	<b>\$370</b>
<i>savigny- lès-beaune</i>	domaine jean-marc & hugues pavelot aux gravains savigny- lès-beaune premier cru	<i>pinot noir 2014</i>	1	<b>\$305</b>
<i>pommard</i>	joannes violet guillemard la platière pommard premier cru	<i>pinot noir 2016</i>	1	<b>\$440</b>
<i>côte chalonaise</i>	château de chamirey mercurey côte chalonaise	<i>pinot noir 2017</i>	1	<b>\$255</b>
<i>nuits- saint- georges</i>	domaine mongeard-mugneret les boudots nuits-saint- georges premier cru	<i>pinot noir 2019</i>	1	<b>\$485</b>
<i>côte de beaune</i>	louis jadot les theurons beaune premier cru	<i>pinot noir 2015</i>	3	<b>\$440</b>

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# FRENCH Red

<i>rully</i>	paul et marie jacqueson les cloux rully premier cru	<i>pinot noir</i> 2018	1	<b>\$455</b>
<i>rhône</i>	domaine pierre usseglio et fils châteauneuf-du-pape	<i>grenache</i> 2003	2	<b>\$450</b>
<i>rhône</i>	domaine du pegau châteauneuf-du- pape cuvée réservée	<i>blend</i> 2016	3	<b>\$420</b>
<i>pessac- léognan</i>	château pique caillou	<i>blend</i> 2000	1	<b>\$345</b>
<i>saint- émilion</i>	château fonplégade saint- émilion grand cru	<i>blend</i> 2001	1	<b>\$495</b>
<i>saint- émilion</i>	château fonplégade saint- émilion grand cru	<i>blend</i> 2014	1	<b>\$550</b>
<i>Saint Emilion</i>	château fonplégade saint- émilion grand cru	<i>blend</i> 2016	1	<b>\$370</b>
<i>saint- émilion</i>	château bellefont-belcier saint- émilion grand cru	<i>merlot blend</i> 2015	2	<b>\$410</b>

# PORTUGAL Red

<i>portugal</i>	taylor fladgate vintage port	<i>port</i> 2007	6	<b>\$475</b>
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# NEW ZEALAND *Red*

<i>hawke's bay</i>	craggy range single vineyard syrah block 14, gimblett gravels	<i>syrah</i> 2007	6	<b>\$400</b>
<i>hawke's bay</i>	craggy range sophia merlot, gimblett gravels	<i>merlot -</i> 2005	6	<b>\$485</b>
<i>hawke's bay</i>	craggy range sophia merlot, gimblett gravels	<i>merlot -</i> 2009	6	<b>\$530</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>Blend</i> 1999	3	<b>\$780</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 1999	1	<b>\$780</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 2001	3	<b>\$680</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 2005	4	<b>\$680</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 2006	4	<b>\$700</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 2007	4	<b>\$700</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>Blend</i> 2008	2	<b>\$645</b>
<i>waiheke island</i>	stonyridge vineyard larose, waiheke island	<i>blend</i> 2011	4	<b>\$645</b>

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