CENTRAL FIRE STATION BISTRO

NOVEMBER

For the table

House baked sourdough, brown butter 5pp
Chicken liver pate, tamarillo relish, brioche 20
Manchego croquettes, burnt honey 16
Oysters, shucked to order, chardonnay vinegar 6ea

Entrees

Raw fish, tomatillo, sorrel, oyster cream, tomato consommé 32
Fried halloumi, pine nut tabouli, hot honey, beetroot, garlic yoghurt 32
Smoked beef carpaccio, shitake, truffle mayo, potato fritter 34

Mains

Spinach & ricotta dumplings, zucchini, grilled pumpkin, currant & pistachio 48
Duck breast, parsnip & vanilla cream, sherry prunes, turnip 50
Market fish – poached and fried, white asparagus, butter beans, fresh pea dressing 48
Lamb rump, spiced shoulder, snow peas, broad beans, salsa verde 50

Matangi beef sirloin to share, creamed spinach, chimichurri & rosti chips 120

Sides

Mesclun salad, pickled citrus peel, feta, pumpkin seed 16
Asparagus, butter sauce, citrus & almond 16
Shoestring fries, truffle oil & parmesan 16

Dessert & Cheese

Chocolate mousse choux bun, cardamom ice cream, espresso caramel 26
Vanilla panna cotta, strawberry, rose, raspberry sorbet 24
Our favourite cheeses, fruit paste & sourdough 24/32

Please inform us if you have any dietary restrictions or allergies.
We prepare our own wheat-free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of gluten from our food.

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Wine by the glass

		150ml	250ml	
NV	Alpha Domus ‘cumulus’ blanc de blancs, Bridge Pa	18		80
2019	Margrain en rose methode traditionelle, Martinborough	22		110
2025	Squawking Magpie ‘phoebe’ pinot gris, Gimblett Gravels	14	26	66
2026	Cuvar ‘iris’ pinot gris, Crownthorpe	16	28	74
2025	Wairiki ‘grace’ white pinot, Maraekakaho	16	28	74
2026	Chateau Garage sauvignon blanc, Mangatahi Terraces	16	28	74
2025	Wairiki ‘the matriarch’ chardonnay, Maraekakaho	18	30	86
2024	Beach House chardonnay, Ohiti, Gimblett Gravels	14	26	64
2024	Collaboration ‘aurulent’ chardonnay, Havelock North, Omahu	20	34	94
2023	Smith and Sheth ‘cru heretaunga’, Bridge Pa, Omahu, Mangatahi	20	34	96
2025	Zaria rose, Bridge Pa	14	26	64
2025	Chateau Garage ‘lulu’ rose, Havelock North	18	30	86
2022	Decibel pinot noir, Martinborough	16	28	74
2020	Wairiki ‘the redeemer’ pinot noir, Maraekakaho	24	42	122
2021	Little x Syrah, Ohiti	14	26	68
2025	Herringbone syrah, Bridge Pa	16	28	82

Non-alcoholic wine alternative

Non3 toasted cinnamon & yuzu	18	30	90

Cocktails

Nigori margarita – espolon reposado tequila, nigori sake, cointreau, lime	20
Elderflower drop – vodka, elderflower, cointreau, lemon	20
Aperol spritz - aperol, alpha domus ‘cumulus’ blanc de blanc, soda	20

Beer & cider

Heineken lager	tap	10
Brave brewing ‘tigermilk’ ipa, Hastings	tap	14
Brave brewing ‘bottle rocket’ xpa, Hastings	330ml	14
Parrotdog ‘birdseye’ hazy ipa, Wellington	330ml	14
Sawmill hazy pale ale, Auckland	330ml	14
Emersons pilsner, Dunedin	330ml	14
Sunshine brewing ‘gisborne gold’ lager, Gisborne	330ml	14
Cassels milk stout, Christchurch	330ml	14
Zeffir ‘crisp apple’ cider, Fernhill	330ml	14
Peckham’s boysenberry cider, Upper Moutere	330ml	14
Urbanaut ‘jaco’ hazy pale ale, 2.5%, Auckland	330ml	12
Garage project ‘fugazi’ hoppy session ale, 2.2%, Te Aro	330ml	12
Sawmill ‘bare beer' non-alc pa, 0.5%, Auckland	330ml	12
Heineken zero	330ml	8

Non-alcoholic

Cranberry floss- non-alcoholic plum wine, cranberry, apple & lemon	10
Apple, orange, cranberry or tomato juice	6
Coke, coke no sugar, soda, ginger ale	6
Fevertree indian tonic water, ginger beer or lemonade	6