

SNACKS, FOR THE TABLE

organic fried sweet & sour shiitake mushrooms, five spice salt 18

pork and paua sausage rolls, chilli & tomato relish (5) 16

ENTRÉE

chicken liver parfait, crab apple & rosemary crumpet 20

grilled halloumi, tahini dressing, crab apple jam, green bean preserve & mint 24

raw local fish, citrus from our trees, horseradish & crème fraîche 22

venison tartare, garlic chive sauce, crispy fried anchovy & potato chips 26

MAIN COURSE

pan fried local fish, roasted carrot, ham hock, shiitake & pine nut risotto 34

black garlic agnolotti, buffalo curd, asparagus & burnt butter sauce 34

salmon fillet, celeriac purée, black rice, a crumb of broccoli and capers, citrus fennel dressing 36

texel lamb rack, black olive, pumpkin and a caper & raisin relish 44

ptangata station beef rib eye, 800g, creamed spinach, pepper sauce & handcut chips 110 (*for two*)

SIDES

tamarind dressed beetroot salad, candied walnuts & mt eliza blue cheese 14

roast potatoes, confit garlic dressing 10

DESSERT

peanut butter parfait, chocolate mousse & salted caramel 15

rewa rewa honey sponge cake, grapefruit & whisky cream 15

dark chocolate & salted caramel truffles (5) 8

CHEESE SELECTION

craggy range dairy - havelock north - pecorino - sheeps' milk

mount eliza 'blue monkey' - katikati - blue - cows' milk

kaikoura cheese 'the tenara' - kaikoura - ash coated - goats' milk

30g of each cheese above, served with accompaniments 29

Shared Menu - 75^{pp}

To be enjoyed by the whole table, our shared menu showcases the best produce from our local area & our very own kitchen garden

potato focaccia bread
& our camembert butter

SNACKS AND ENTRÉES

smoked beef croquettes, hot mustard mayonnaise

raw local fish, citrus from our trees, horseradish & crème fraîche

crayfish & saffron mayonnaise, octopus, celeriac pancake & bisque sauce

charred asparagus, burnt butter hollandaise

MAIN COURSE

our slow roast lamb shoulder, carrot puree, pinenut & parmesan crumb
served with

tamarind dressed beetroot salad, candied walnuts & mt eliza blue cheese

jerusalem artichokes from our garden, confit garlic dressing

DESSERT

soft meringue, yoghurt, limequat & stewed apple, lime curd, rhubarb & rose granita

