

# Craggy Range Restaurant

Spring

## TO START, FOR THE TABLE

- organic fried sweet & sour cauliflower, five spice salt 14
- red cod and clam sausage rolls, chilli & tomato relish (5) 16
- cured pork neck salami, pickled garden fennel & franckie's pickled chilli 16

## ENTRÉE

- tamarind dressed beetroot & jerusalem artichoke salad, witlof, candied walnut & persimmon 22
- 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
- crayfish & saffron mayonnaise, octopus, celeriac pancake & bisque sauce 28
- chicken liver parfait, crab apple & rosemary crumpet 20

## MAIN

- pan fried local fish, glazed brussels sprouts, ham hock, shiitake & pine nut risotto 34
- black garlic agnolotti, manchego cheese, pot roasted celeriac & hazelnut 34
- salmon fillet, celeriac purée, black rice, a crumb of broccoli and capers, citrus fennel dressing 36
- pork belly, almond cream, 'nduja chilli lentils & apple 38
- beef fillet, taleggio, pepper sauce, baby broccoli & creamed spinach 44

## TO BE SHARED

- our slow roast lamb shoulder, carrot puree, pinenut & parmesan crumb 75
- patangata station beef rib eye, 800g, creamed spinach, pepper sauce and handcut chips 110
- we recommend one or two sides to accompany each of our dishes to share*

## A SIDE OF...

- roasted yams, hollandaise & lemon 10
- baked organic carrots, buffalo curd, chermoula dressing & toasted seeds 12
- roast potatoes, confit garlic dressing 10

## AND OF COURSE...

- peanut butter parfait, chocolate mousse & salted caramel 15
- soft meringue, yoghurt, limequat & stewed apple, lime curd, orange & fennel granita 15
- golden syrup sponge pudding, vanilla cream, poached rhubarb & coconut sorbet 15
- dark chocolate & salted caramel truffles (5) 8
- craggy range dairy pecorino, kikorangi blue cheese, buckwheat flatbread, crab apple paste 22

## Craggy Range Restaurant



*We believe in keeping it simple and that the act of cooking & service is not enough without the exceptional ingredients of our local suppliers. Each dish is complemented by vegetables, herbs & fruits grown in our very own gardens, which you are warmly invited to explore during your visit.*

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<i>Origin Earth - Havelock North</i>	<i>Dairy</i>	<i>2.7 kms</i>
<i>Tauroa Farm - Tūki Tūki</i>	<i>Organic fruits &amp; vegetables</i>	<i>4.3 kms</i>
<i>Arataki Honey - Havelock North</i>	<i>Honey</i>	<i>4.9 kms</i>
<i>Gourmeats - Havelock North</i>	<i>Butchery</i>	<i>6.6 kms</i>
<i>Craggy Range Sheep Dairy, Tūki Tūki</i>	<i>Cheese</i>	<i>7.8 kms</i>
<i>Brigid, Living Organics, Tūki Tūki</i>	<i>Organic fruits &amp; vegetables</i>	<i>8.1 kms</i>
<i>Holly Bacon, Hastings</i>	<i>Pork</i>	<i>11 kms</i>
<i>Pomona Gardens - Longlands</i>	<i>Organic fruits &amp; vegetables</i>	<i>13.1 kms</i>
<i>Hohepa - Clive</i>	<i>Halloumi</i>	<i>15.3 kms</i>
<i>Bostock - Hastings</i>	<i>Organic chicken</i>	<i>23.1 kms</i>
<i>Better Fishing - Ahuriri</i>	<i>Fish</i>	<i>26.9 kms</i>
<i>Hillcroft Mushrooms - Bay View</i>	<i>Shiitake mushrooms</i>	<i>34.5 kms</i>
<i>Patangata Station - Otane</i>	<i>Beef &amp; Lamb</i>	<i>43.9 kms</i>
<i>Awatoru Venison</i>	<i>Wild red venison</i>	<i>184 kms</i>

### FROM OUR GARDEN

*sorrel, garlic chives, bronze fennel, kale, chicory, quince, italian parsley, shiso, lemon verbena, crab apples, lovage, feijoa, rocket, mizuna, endive, lemon, lime, mandarin, radish, red beetroot, candy beetroot, jerusalem artichoke, horseradish, nasturtium, amaranth, rosemary, thyme, bay leaf, watercress, iceberg, frilly lettuce, conehead cabbage, silverbeet, fennel*