

A SNACK TO START

- Potato puffs, crème fraîche & salmon roe (5) 18
Crayfish cocktail croissant, marie rose sauce 22
Duck leg & lentil croquettes, burnt orange & duck ham (5) 20

ENTRÉE

- Cured and raw kingfish, macerated tomato & pickled ginger dressing, lovage pickles & seaweed 24
Raw venison & beetroot jubes, horseradish cream, duck egg & crispy parsnip 26
Salad of roasted octopus, broad bean & jersey benne potato, garlic & yoghurt dressing 26
Chicken liver parfait, black pepper strawberry & pull-apart butter bread 24

MAIN

- Baked and molten set pecorino cheese, shiitake mushrooms, garden peas, black walnut dressing 36
Pan fried gurnard, pea & sorrel sauce, pickled clams & asparagus salad 42
Roasted and stuffed organic chicken breast, burnt onion, smoked hazelnut & broad bean pesto 42
Patangata Station lamb rump, potato whip, sprouting broccoli & anchovy salsa verde 44

SIDES

- Roast potatoes, confit garlic dressing 9
This morning's garden leaves, preserved lemon & herbs 9

DESSERT

- Chamomile custard panna cotta, rhubarb & roasted strawberries 15
Chocolate ice cream, liquorice cream, tangelo & blackberry 15
Rewa rewa honey cake, sheeps' milk yoghurt sorbet and grapefruit syrup 15
Cheese selection from New Zealand, crab apple preserve and crackers 29



Craggy Range 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

Whitebait fritters & sorrel leaf

Cured and raw kingfish, macerated tomato, lovage pickles & seaweed
Organic fried shiitake mushrooms, five spice salt
Wild venison tartare, tarragon sauce, crispy fried anchovy & potato chips

MAIN COURSE

Slow roast lamb shoulder, anchovy, pine nut & parmesan crumb
served with

This morning's garden leaves, preserved lemon & herbs
Roast potatoes, confit garlic dressing

DESSERT

Chamomile custard panna cotta, rhubarb & roasted strawberries