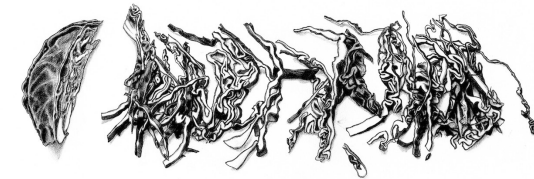
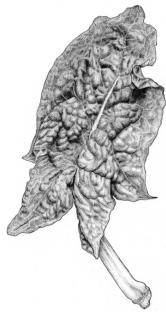


*Week commencing 18<sup>th</sup> January*



*Looking into our kitchen, you will see jars filled with pickles and preserves.  
By saving a little from each season, our menu can incorporate  
vibrant and diverse produce year round.*

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<i>Origin Earth - Havelock North</i>	<i>Dairy</i>	<i>2.7 kms</i>
<i>Tauroa Farm - Tuki Tuki</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, Tuki Tuki</i>	<i>Cheese</i>	<i>7.8 kms</i>
<i>Brigid, Living Organics, Tuki Tuki</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>
<i>Tora Collective</i>	<i>Paua &amp; Crayfish</i>	<i>296 kms</i>

**FROM OUR GARDEN IN JANUARY**

*sorrel, bronze fennel, kale, chicory, italian parsley, shiso,  
lemon verbena, crab apples, lovage, rocket, mizuna, endive,  
mandarin, radish, red beetroot, candy beetroot, horseradish,  
nasturtium, amaranth, rosemary, thyme, bay leaf, watercress, iceberg, frilly lettuce,  
silverbeet, fennel, purslane, sheep sorrel, red elk, red sorrel, lovage,  
elderflower, purple kohlrabi*

Freshly shucked oysters, red wine mignonette - half or full doz. 30 / 60

Potato fritters, crème fraîche & chives (5) 16

#### ENTRÉE

Cured salmon, crushed green pea & mint salad, crème fraîche 26

Venison tartare, beetroot jubes, horseradish cream, confit yolk & crispy parsnip 26

Salad of confit albacore tuna & heirloom tomatoes, seaweed tonnato dressing 26

Organic golden & red beetroot, smoked duck, spiced lentil croquette & pickled cherry 23

#### MAIN

Baked and molten set pecorino cheese, organic mushrooms, green apple & black walnut 36

Pan fried local fish, chermoula dressing, clams, fregola & broccoli 42

Chicken breast, pine nut stuffing, creamed sweetcorn, 'nduja & preserved lemon 42

Beef short rib, black pepper sauce, eggplant & tahini moutabel, green peas 44

#### A SIDE OF

Roast potatoes, confit garlic dressing 9

Garden green salad, radishes, mustard dressing 9

Green beans, red wine vinegar, pecorino 9

#### TO FINISH

Lemon parfait, limequat, fennel & white chocolate 15

Rewa rewa honey cake, roast cherries, vanilla bean ice cream & butterscotch sauce 15

Dark chocolate & salted caramel truffles 10

Cheese selection from New Zealand, crab apple preserve 29



## Craggy Range Shared Menu - 85 PP

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

Potato focaccia bread  
& our camembert butter

#### SNACKS & ENTREES

Potato fritters, crayfish mayonnaise

Salt & pepper zucchini, sweet & sour sauce

*NV Taittinger Cuvée Prestige - Reims, France, 120ml*

Cured salmon, crushed green pea salad, crème fraîche

*2020 Pinot Gris - Te Muna Road Vineyard - Martinborough, 75ml*

Buckwheat waffle, chicken liver parfait & prune

Baked and molten set pecorino cheese, green apple, black walnut dressing

*2015 Pinot Noir - Te Muna Road Vineyard - Martinborough, 75ml*

#### MAIN COURSE

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

*served with*

Green beans, red wine vinegar, pecorino

Roast potatoes, confit garlic dressing

*2013 Bordeaux Blend - 'Sophia' - Gimblett Gravels Vineyard - Hawke's Bay, 150ml*

#### DESSERT

Poached meringue, roasted stonefruit, vanilla yoghurt & shiso granita

*2010 Noble Riesling - Fletcher Family Vineyard - Marlborough, 75ml*

## Wine Match - 75 PP