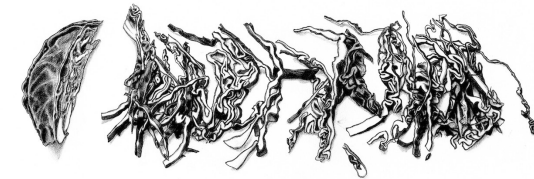
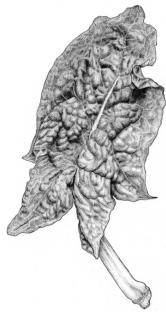


Week commencing 5th April



*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.*

| | | |
|--|--|-----------------|
| <i>Origin Earth - Havelock North</i> | <i>Dairy</i> | <i>2.7 kms</i> |
| <i>Tauroa Farm - Tuki Tuki</i> | <i>Organic fruits & 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 & 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 & 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>Awatoru Venison</i> | <i>Wild red venison</i> | <i>184 kms</i> |
| <i>Tona Collective</i> | <i>Paua & Crayfish</i> | <i>296 kms</i> |
| <i>Mags - Waimarama</i> | <i>Figs</i> | <i>7.0 kms</i> |

FROM OUR GARDEN IN APRIL

*sorrel, bronze fennel, kale, chicory, italian parsley, shiso,
lime, cumquat, feijoa, quince, orange, mandarin, lemon,
lemon verbena, crab apples, rocket, mizuna, endive,
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*

Potato puffs, crème fraîche & chives (5) 18
Beef cheek croquettes, salsa verde & mustard mayonnaise (5) 16
Organic sweet & sour shiitake mushrooms, five spice salt 18

TO BEGIN

Cured salmon, lemon verbena, crème fraîche & celery 26
Celeriac pancake, saffron & smoked john dory rillettes, radish, dill & crayfish bisque sauce 24
Raw venison tartare, beetroot jubes, horseradish cream, confit yolk & crispy parsnip 26
Roast pork belly, mandarin sauce, wood roasted cabbage, smoked butter & kumquat 29

MAIN COURSE

Baked and molten set pecorino cheese, organic mushrooms, pear & black walnut 36
Pan fried gurnard, zucchini & squid salad, grilled fennel & hollandaise 39
Duck breast, roasted endive & confit duck, morello cherry & blood custard 40
Beef eye fillet, celeriac purée, ox tongue, pine nut crumb & mustard 44

WITH A SIDE OF

Roast potatoes, confit garlic dressing 9
Garden green salad, radishes, mustard dressing 9
Salad of green beans, pecorino & radish 9

TO FINISH

Poached meringue, roasted plum, brown sugar cream, sorrel granita 15
Feijoa golden syrup cake, purple peach sorbet, vanilla custard & muscovado crumb 15
Warm chocolate pudding, yoghurt sorbet, spiced mulled wine & fig 15
Dark chocolate & salted caramel truffles 10

Hawke's Bay cheese selection, crab apple preserve 29
sourced from our neighbours down the road & across the river

Our 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 organic 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, lemon verbena, crème fraîche & celery
2019 Riesling - Te Muna Road Vineyard - Martinborough, 75ml

Confit duck stuffed roasted endive, morello cherry sauce
Baked and molten set pecorino cheese, pear & black walnut
2017 Pinot Noir - Te Muna Road Vineyard - Martinborough, 75ml

MAIN COURSE

Slow roast lamb shoulder, anchovy, pine nut & parmesan crumb
served with
Salad of green beans, pecorino & radish
Roast potatoes, confit garlic dressing
2015 Bordeaux Blend - 'Sophia' - Gimblett Gravels Vineyard - Hawke's Bay, 150ml

DESSERT

Poached meringue, roasted plum, brown sugar cream, sorrel granita
2009 Noble Blend - Te Muna Road Vineyard - Martinborough, 60ml

Wine to match - 75^{pp}