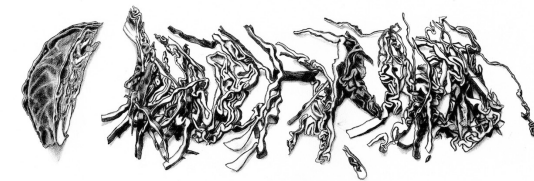


<i>Te Mata Garlic - Havelock North</i>	<i>Garlic</i>	<i>1.5 kms</i>
<i>Origin Earth - Havelock North</i>	<i>Dairy</i>	<i>2.7 kms</i>
<i>Tauroa Farm - Tuki Tuki</i>	<i>Organic fruits & vegetables</i>	<i>4.3 kms</i>
<i>Arataki Honey - Havelock North</i>	<i>Honey</i>	<i>4.9 kms</i>
<i>Gourmeats - Havelock 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>Tora Collective</i>	<i>Paua & Crayfish</i>	<i>296 kms</i>
<i>Mags - Waimarama</i>	<i>Figs</i>	<i>7.0 kms</i>

Week commencing 24th May



*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.*

FROM OUR GARDEN IN MAY

*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

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 & persimmon 29

MAIN COURSE

Baked and molten set pecorino cheese, organic mushrooms & black walnut 36
Pan fried fish, zucchini & squid salad, roasted yams & hollandaise 39
Duck breast, roasted endive & confit duck, quince & 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
Slow roasted brussels sprouts, buttermilk dressing & dill 9

TO FINISH

Poached meringue, rhubarb, green apple, brown sugar cream & sorrel granita 15
Quince golden syrup cake, passionfruit sorbet, vanilla custard & muscovado crumb 15
Chocolate ice cream, peanut butter salted caramel mousse, prune 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 'Cuvee' Prestige - Reims, France, 120ml

Cured salmon, lemon verbena, crème fraîche & celery
2020 Riesling - Te Muna Road Vineyard - Martinborough, 75ml

Raw venison tartare, artichoke chips, confit yolk & horseradish cream
Baked and molten set pecorino cheese & black walnut
2017 Pinot Noir - Te Muna Road Vineyard - Martinborough, 75ml

MAIN COURSE

Slow roast lamb shoulder, anchovy, pine nut & parmesan crumb
served with
Slow roasted brussels sprouts, buttermilk dressing & dill
Roast potatoes, confit garlic dressing
2016 Bordeaux Blend - 'Sophia' - Gimblett Gravels Vineyard - Hawke's Bay, 150ml

DESSERT

Poached meringue, rhubarb, green apple, brown sugar cream & sorrel granita
2009 Noble Blend - Te Muna Road Vineyard, Martinborough, 60ml

Wine to match - 75^{pp}