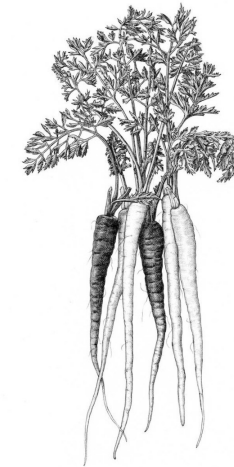




<i>Te Mata Garlic - Havelock North</i>	<i>Garlic</i>	<i>1.5 kms</i>
<i>Origin Earth - Havelock North</i>	<i>Dairy</i>	<i>2.7 kms</i>
<i>Tauroa Farm - Tūki Tūki</i>	<i>Organic fruits & vegetables</i>	<i>4.3 kms</i>
<i>Avataki Honey - Havelock North</i>	<i>Honey</i>	<i>4.9 kms</i>
<i>Gourmeats - Havelock 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 & 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>
<i>Corinne - Waimarama</i>	<i>Elephant Garlic</i>	<i>7.0 kms</i>
<i>Sacre Monte - Puketapu</i>	<i>Black Truffle</i>	<i>34.3 kms</i>

Week commencing 5th July



*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 JULY

*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*

Our Shared Menu - 85^{PP}

potato fritters, crème fraîche & dill (5) 18
pickled pork croquettes, salsa verde & mustard mayonnaise (5) 16

TO BEGIN

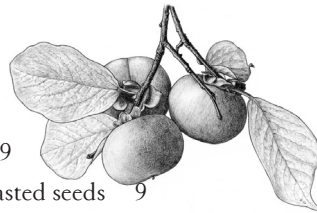
Cured local fish, persimmon & citrus dressing, horseradish cream 26
Raw venison tartare, confit duck egg yolk, crispy anchovy, tarragon sauce & potato chips 26
Celeriac pancake, saffron & smoked john dory rillettes, radish, dill & crayfish bisque sauce 24
Roast pork belly, mandarin sauce, wood roasted cabbage, smoked butter & apple 29

MAIN COURSE

Organic black truffle & pecorino soufflé, shiitake mushrooms & black walnut 39
Pan fried fish, shaved brussels sprout & squid salad, roasted yams & hollandaise 39
Duck breast, roasted endive & confit duck, persimmon & blood custard 40
Beef eye fillet, black celeriac purée, ox tongue, pine nut crumb & mustard 44

WITH A SIDE OF

Roast potatoes, confit garlic dressing 9
Chopped broccoli salad, caper & shallot dressing, toasted seeds 9
Roasted brussels sprouts, buttermilk dressing & dill 9



TO FINISH

Poached meringue, rhubarb, brown sugar cream, lime curd & hibiscus tea granita 15
Burnt honey & dulce layer cake, yoghurt sorbet & cinnamon apple 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
from our neighbours down the road & across the river

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 puffs, braised octopus & tabasco mayonnaise
Pickled pork croquettes, salsa verde & mustard mayonnaise
2018 Alpha Domus Cumulus - Méthode Traditionnelle - Hawke's Bay - 120ml
NV TAITTINGER 'CUVEE' PRESTIGE - REIMS, FRANCE - 120ML

Cured kingfish, persimmon & citrus dressing, horseradish cream
2020 Riesling - Te Muna Road Vineyard - Martinborough - 75ml
2019 CHARDONNAY - LES BEAUX CAILLOUX - GIMBLETT GRAVELS VINEYARD - 75ML

Raw venison tartare, confit duck egg yolk, crispy anchovy, tarragon sauce
Organic black truffle & pecorino soufflé, black walnut
2017 Pinot Noir - Te Muna Road Vineyard - Martinborough - 75ml
2019 PINOT NOIR - 'AROHA' - TE MUNA ROAD VINEYARD - 75ML

MAIN COURSE

Slow roast lamb shoulder, anchovy, pine nut & parmesan crumb
served with
Roasted brussels sprouts, buttermilk dressing & dill
Roast potatoes, confit garlic dressing
2013 Bordeaux Blend 'Te Kahu' - Gimblett Gravels Vineyard - 150ml
2013 & 2019 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 75ML EA.

DESSERT

Poached meringue, rhubarb, brown sugar cream, lime curd & hibiscus tea granita
2008 NOBLE RIESLING - FLETCHER VINEYARD, MARLBOROUGH - 60ML

Wine match - 60^{PP} | PRESTIGE WINE MATCH - 95^{PP}