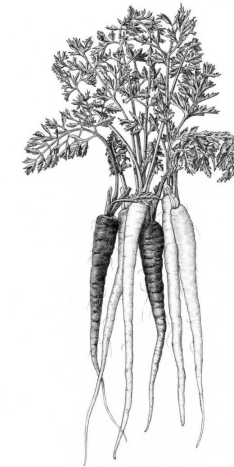




<i>Te Mata Garlic - Havelock North</i>	<i>Garlic</i>	<i>1.5 kms</i>
<i>Origin Earth - Havelock North</i>	<i>Dairy</i>	<i>2.7 kms</i>
<i>Tauroa Farm - Tuki Tuki</i>	<i>Organic fruits & vegetables</i>	<i>4.3 kms</i>
<i>Avataki Honey - Havelock North</i>	<i>Honey</i>	<i>4.9 kms</i>
<i>Gourmeats - Havelock North</i>	<i>Butchery</i>	<i>6.6 kms</i>
<i>Craggy Range Sheep Dairy, 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>
<i>Karina - 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 20th September



*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 PAST & PRESENT

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

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

TO BEGIN

- Cured fish, radish & citrus dressing, horseradish cream 26
Raw beef tartare, confit egg yolk, crispy anchovy, tarragon sauce & potato chips 26
Roast halloumi, pine nut sauce, burnt honey & beetroot jubes 25
Red wine braised octopus, pickled almond dressing, morcilla & mandarin 29

MAIN COURSE

- Pecorino soufflé, shiitake mushrooms, black walnut & witlof salad 39
Pan fried fish, shaved brussels sprout & squid salad, roasted yams & hollandaise 41
Organic chicken breast, tarragon stuffing, pine nut 'risotto', wild herb & broad bean pesto 41
Glazed lamb shoulder, pine nut crumb, potato scroll, anchovy & burnt onion sauce 44

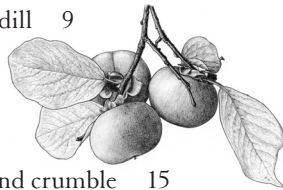
WITH A SIDE OF

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

TO FINISH

- Citrus cheesecake, rhubarb, lime, white chocolate & almond crumble 15
Burnt honey & dulce layer cake, coconut sorbet & cinnamon apple 15
Chocolate mousse bar, burnt orange & vanilla sour cream 15
Dark chocolate & salted caramel truffles (6) 10

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



Potato focaccia bread
& our camembert butter

SNACKS & ENTREES

Potato puffs, octopus & tabasco mayonnaise
Pickled pork croquettes, salsa verde & mustard mayonnaise
NV TAITTINGER 'CUVÉE' PRESTIGE - REIMS, FRANCE - 120ML

Cured fish, radish & citrus dressing, horseradish cream
Celeriac pancake, smoked fish & dill
2019 RIESLING - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

Raw beef tartare, confit egg yolk, crispy anchovy, tarragon sauce
Grilled halloumi, pine nut sauce, burnt honey & beetroot jubes
2017 PINOT NOIR - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

MAIN COURSE

Slow roast lamb shoulder, almond & capsicum sauce, pine nut & parmesan crumb
served with

Roasted brussels sprouts, buttermilk dressing & dill
Roast potatoes, confit garlic dressing
2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

DESSERT

Citrus cheesecake, rhubarb, lime, white chocolate & almond crumble
2009 NOBLE RIESLING - FLETCHER VINEYARD - MARLBOROUGH - 60ML

Wine match - 75^{pp}