



## O C T O B E R



Great cooking starts with great ingredients -  
and great ingredients start with great farmers and growers.

We cultivate our seeds and vegetables both here at our very own organic kitchen gardens, or on a three acre organic farm located just over the Tuki Tuki river.

By saving a little from each season and planning for the next, we can incorporate vibrant and diverse produce all year round.

Past, present and future spoils from our garden are listed below.

| PRESERVED                       | HARVESTING              | GROWING                          |
|---------------------------------|-------------------------|----------------------------------|
| <i>mandarin</i>                 | <i>silverbeet</i>       | <i>koanga broad bean</i>         |
| <i>orange</i>                   | <i>wild fennel</i>      | <i>burbank tomato</i>            |
| <i>lime</i>                     | <i>rosemary</i>         | <i>island bay italian tomato</i> |
| <i>lemon</i>                    | <i>rocket</i>           | <i>lemon verbena</i>             |
| <i>limequat</i>                 | <i>nz spinach</i>       | <i>avocado</i>                   |
| <i>shiso</i>                    | <i>red cos</i>          | <i>cucumber</i>                  |
| <i>elderflower</i>              | <i>minutina</i>         | <i>yellow squash</i>             |
| <i>chive flower</i>             | <i>rainbow beetroot</i> | <i>striped zucchini</i>          |
| <i>mizuna</i>                   | <i>red beetroot</i>     | <i>german chamomile</i>          |
| <i>basil</i>                    | <i>thyme</i>            | <i>orache</i>                    |
| <i>chardonnay vine leaves</i>   | <i>minors lettuce</i>   | <i>carrot</i>                    |
| <i>lovage</i>                   | <i>sage</i>             | <i>breakfast radish</i>          |
| <i>crab apple</i>               | <i>amaranth</i>         | <i>oyster leaf</i>               |
| <i>shiso</i>                    | <i>watercress</i>       | <i>amaranth</i>                  |
| <i>rhubarb</i>                  | <i>bronze fennel</i>    | <i>dill</i>                      |
| <i>fennel</i>                   | <i>chicory</i>          | <i>purple basil</i>              |
| <i>black doris plum vinegar</i> | <i>purslane</i>         | <i>green basil</i>               |
| <i>kawa kawa</i>                | <i>mandarin</i>         | <i>horseradish</i>               |
|                                 | <i>purple kohlrabi</i>  | <i>red elk</i>                   |

SNACKS & ENTRÉES

- Paua & snapper sausage rolls, caper sauce (4) 15  
Sweet & sour fried shiitake and oyster mushrooms 15

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- Cured fish, horseradish cream, green apple & chilled sorrel sauce 26  
Raviolo of smoked potato, hens yolk, confit duck & mint salad, preserved lemon 26  
Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing 25  
Beef tartare, tarragon, crispy fried anchovy & potato crisps 26

MAIN COURSE

- Pecorino cheese soufflé, pickled shiitake, asparagus, witlof salad, burnt butter & tamarillo 39  
Pan fried tarakihi, citrus braised fennel, almond cream, asparagus & octopus salad 41  
Glazed lamb shoulder, shallot purée, wilted garlic greens & potato scroll 44  
Smoked venison rack, celeriac purée, shoulder croquette & green peppercorn béarnaise 44

MAIN COURSE TO SHARE, BETWEEN TWO

- 600g, dry aged scotch fillet, creamed spinach & roasted local garlic, béarnaise 110  
*served with your choice of two sides*

SIDES

- Roast potatoes & confit garlic dressing 10  
Cold chopped broccoli salad, caper & shallot dressing 10  
Organic green salad from our gardens, honey & chardonnay vinaigrette 10

TO FINISH

- Grilled chocolate cake, chocolate mousse, whipped cream & espresso 15  
Rhubarb & cheesecake cream, caramelised puff pastry, apple crumble ice cream 15  
Lime marmalade & crème fraîche clafoutis, coconut sorbet & white chocolate sauce 15  
Dark chocolate & salted caramel truffles (6) 10

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

OUR SHARED MENU - 95<sup>PP</sup>

*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, crème fraîche & chives  
Sweet & sour fried shiitake and oyster mushrooms  
Sorrel leaf, beef tartare & tarragon sauce

NV TAITTINGER 'CUVÉE' PRESTIGE - REIMS, FRANCE - 120ML

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Cured fish, horseradish cream, green apple & chilled sorrel sauce  
Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing

2020 RIESLING - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

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Pan fried tarakihi, citrus braised fennel, shaved pork neck, asparagus & octopus salad

2020 CHARDONNAY - GIMBLETT GRAVELS VINEYARD - 75ML

MAIN COURSE

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

Roast potatoes, confit garlic dressing

Organic green salad from our gardens, honey & chardonnay vinaigrette

2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

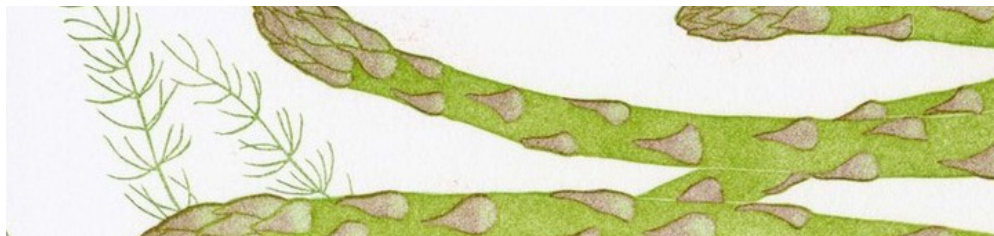
DESSERT

Citrus cheesecake, rhubarb, lime, white chocolate & almond crumble

2018 PERRIN MUSCAT BEAUMES DE VENICE - RHÔNE VALLEY - FRANCE - 60ML

WINE MATCH - 75<sup>PP</sup>

*We are proud to offer a vegetarian shared menu, listed over the page*



Potato focaccia bread  
& our camembert butter

SNACKS & ENTREES

Potato puffs & crème fraîche  
Sweet & sour fried shiitake and oyster mushrooms  
Sorrel leaf, horseradish & crisp parsnip

NV TAITTINGER 'CUVÉE' PRESTIGE - REIMS, FRANCE - 120ML

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Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing  
Salad of grilled fennel, citrus dressing, dill & black pepper

2021 SAUVIGNON BLANC - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

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Raviolo of smoked potato, hens' yolk, béarnaise sauce & buffalo curd

2020 CHARDONNAY - GIMBLETT GRAVELS VINEYARD - 75ML

MAIN COURSE

Young pecorino cheese soufflé, pickled shiitake, asparagus & witlof salad, burnt butter

*served with*

Roast potatoes, confit garlic dressing

Organic green salad from our gardens, honey & chardonnay vinaigrette

2014 PINOT NOIR 'AROHA' - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 150ML

DESSERT

Citrus cheesecake, rhubarb, lime, white chocolate & almond crumble

2018 PERRIN MUSCAT BEAUMES DE VENICE - RHÔNE VALLEY - FRANCE - 60ML