

OUR VEGETARIAN SHARED MENU - 95^{PP}



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

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

Raviolo of smoked potato, hens' yolk, béarnaise sauce & goat 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

2016 PINOT NOIR 'ARoha' - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 150ML

DESSERT

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

2020 PETANE, LATE HARVEST EDELZWICKER - HAWKE'S BAY - 60ML

WINE MATCH - 75^{PP}



N O V E M 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> |
| | <i>broad leaf cress</i> | <i>elderflower</i> |

SNACKS & ENTRÉES

- Paua & snapper sausage rolls, caper sauce (4) 18
 Sweet & sour fried shiitake and oyster mushrooms 19

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- Cured kingfish, horseradish cream, green apple & chilled sorrel sauce 26
 Ravioli 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 & hazelnut 39
 Pan fried local fish, citrus braised fennel, almond cream, asparagus & octopus salad 41
 Glazed lamb shoulder, shallot purée, wilted greens & potato scroll 44
 Smoked venison rack, celeriac purée, shoulder croquette & green peppercorn béarnaise 44

MAIN COURSE TO SHARE, BETWEEN TWO

- 1.3kg, Matangi beef ribeye, creamed spinach & roasted local garlic, béarnaise 160
served with your choice of two sides

SIDES

- Roast potatoes & confit garlic dressing 10
 Organic green salad from our gardens, honey & chardonnay vinaigrette 10
 Pan roasted zucchini, lemon, chili & black garlic 12

TO FINISH

- Grilled chocolate cake, chocolate mousse, whipped cream & espresso 15
 Rhubarb & cheesecake cream, caramelised puff pastry, apple crumble ice cream 15
 Baked crème fraîche pudding, lime, 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

O U R S H A R E D M E N U - 95^{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 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 kingfish, 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 local fish, citrus braised fennel, almond cream, 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

2020 PETANE, LATE HARVEST EDELZWICKER - HAWKE'S BAY - 60ML

W I N E M A T C H - 75^{PP}

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