

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 & goats' 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}



D E C 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 Tuhi Tuhi river.*

*By saving a little from each season and planning for the next, we can
include vibrant and diverse produce within our menu all year round.*

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

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

SNACKS & ENTRÉES

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

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- Cured fish, horseradish cream, green apple & chilled sorrel sauce 26
 Raviolo of hens yolk & smoked potato, rabbit & pork ragu 28
 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 gurnard, 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

- 600g Scotch fillet, creamed spinach & béarnaise 110
served with your choice of two sides

SIDES

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

TO FINISH

- Grilled chocolate cake, cherries, chocolate mousse & whipped cream 15
 Rhubarb & cheesecake cream, caramelised puff pastry, apple crumble ice cream 15
 Roasted strawberries, hazelnut sponge, vanilla cream & sorrel sorbet 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 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 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