

OUR VEGETARIAN SHARED MENU - 95^{PP}



Potato focaccia bread
& our camembert butter

SNACKS & ENTREES

Sweet corn & cheddar fritter, harissa mayonnaise

Sorrel leaf, goats' curd & crispy shallot

Salt & pepper fried zucchini

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

Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing

Potato pavé, wilted greens, artichoke & pinenut crumb

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

Vol-au-vent of celeriac, tarragon, parsley & hazelnut

2020 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

Pecorino cheese soufflé, brown butter roasted pumpkin & red wine pear

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

Soft meringue, roasted rhubarb, yoghurt cream & lemon curd

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

WINE MATCH - 75^{PP}



M A Y



*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
lemon verbena vinegar	red cos	cucumber
shiso	minutina	yellow squash
elderflower	rainbow beetroot	striped zucchini
chive flower	red beetroot	german chamomile
mizuna	thyme	chicory
basil	pak choy	carrot
chardonnay vine leaves	mint	breakfast radish
lovage	sage	oyster leaf
crab apple	amaranth	amaranth
rhubarb	watercress	dill
shiso	bronze fennel	purple basil
fennel	chicory	green basil
black doris plum vinegar	purslane	horseradish
kaawa kaawa	mandarin	red elk
chilli	purple kohlrabi	elderflower
	broad leaf cress	spring onion

SNACKS & ENTRÉES

- Smoked fish croquettes, malt vinegar mayonnaise (4) 19
 Sweet & sour fried shiitake & oyster mushrooms 19

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- Raw local fish, charred cucumber, verbena dressed tomato & smoked oyster mayonnaise 27
 Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing 26
 Beef tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 27
 Stuffed quail breast & roasted leg, celeriac tart, black grape, port sauce 30

MAIN COURSE

- Pecorino cheese soufflé, brown butter roasted pumpkin & red wine pear 40
 Pan fried local fish, barley & leek risotto, courgette & white wine mussels 42
 Glazed lamb shoulder, wilted greens, potato scroll, pinenut & parmesan crumb 44
 Peppered venison rack, pommes anna, béarnaise sauce & leek 45

MAIN COURSE TO SHARE, BETWEEN TWO

- 600g Wakanui scotch fillet, creamed spinach & tarragon 110
served with your choice of two sides

SIDES

- Roast potatoes & confit garlic dressing 12
 Organic green salad from our gardens, honey & chardonnay vinaigrette 11
 Brussels sprouts, ranch dressing, toasted seeds & hazelnut 12

TO FINISH

- Warm chocolate pudding, passionfruit & coconut sorbet 18
 Soft meringue, roasted rhubarb, yoghurt cream & lemon curd 17
 Golden syrup cake, feijoa, vanilla ice cream & riesling custard 17
 Dark chocolate & salted caramel truffles (6) 12

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- Hawke's Bay cheese selection & house preserve 31
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

- Sweet corn & cheddar fritter, harissa mayonnaise
 Sorrel leaf, beef tartare & tarragon sauce
 Salt & pepper fried zucchini

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

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- Raw local fish, charred cucumber, verbena dressed tomato & smoked oyster mayonnaise
 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, barley & leek risotto, courgette & white wine mussels
 2020 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

- Glazed lamb shoulder, wilted greens, pinenut & parmesan crumb
with sides of
 Roast potatoes, confit garlic dressing
 Organic green salad from our gardens, honey & chardonnay vinaigrette
 2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

DESSERT

- Soft meringue, roasted rhubarb, yoghurt cream & lemon curd
 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