

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

Spiced falafel & tarragon

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

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

Pommes anna, wilted greens, artichoke & pinenut crumb

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

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

2021 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

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

served with

Roast potatoes, confit garlic dressing

Cold chopped broccoli salad, walnut & persimmon

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

DESSERT

Soft meringue, roasted rhubarb, yoghurt cream & lemon curd

2021 PETANE LATE HARVEST GEWÜRZTRAMINER - HAWKE'S BAY - 60ML

WINE MATCH - 75^{PP}



JUNE



*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 Tūki Tūki 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

mandarin
orange
lime
lemon
limequat
lemon verbena vinegar
shiso
elderflower
chive flower
mizuna
basil
chardonnay vine leaves
lovage
crab apple
rhubarb
shiso
fennel
black doris plum vinegar
kawa kawa
chilli

HARVESTING

silverbeet
wild fennel
rosemary
rocket
nz spinach
red cos
minutina
rainbow beetroot
red beetroot
thyme
pak choy
mint
sage
amaranth
watercress
bronze fennel
chicory
purslane
mandarin
purple kohlrabi
broad leaf cress

GROWING

koanga broad bean
burbank tomato
island bay italian tomato
lemon verbena
avocado
cucumber
yellow squash
striped zucchini
german chamomile
chicory
carrot
breakfast radish
oyster leaf
amaranth
dill
purple basil
green basil
horseradish
red elk
elderflower
spring onion

SNACKS & ENTRÉES

Smoked fish croquettes, malt vinegar mayonnaise (4) 19
 Spiced falafel & goats' curd (6) 16

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, quince, port sauce 30

MAIN COURSE

Pecorino cheese soufflé, brown butter roasted pumpkin & red wine pear 40
add black truffle 10
 Pan fried local fish, octopus & fennel salad, saffron bisque sauce 42
 Glazed lamb shoulder, almond, braised greens & candied hibiscus 44
 Duck breast, confit leg croquette, artichoke & black truffle buttered endive 45

MAIN COURSE TO SHARE, BETWEEN TWO

600g Scotch fillet, creamed spinach & café de paris butter 110
served with your choice of two sides

SIDES

Roast potatoes & confit garlic dressing 12
 Cold chopped broccoli salad, walnut & persimmon 12
 Yams, lemon, hollandaise & almond 12

TO FINISH

Warm chocolate pudding, orange & earl grey ice cream 18
 Soft meringue, roasted rhubarb, yoghurt cream & lemon curd 17
 Golden syrup cake, pear, vanilla ice cream & riesling custard 17
 Dark chocolate & salted caramel truffles (6) 12

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
 Spiced falafel & goats' curd

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

Raw local fish, charred cucumber, verbena dressed tomato & smoked oyster mayonnaise
 Roast halloumi, pine nut sauce, beetroot jubes & burnt honey, walnut dressing
 2021 RIESLING - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

Pan fried local fish, octopus & fennel salad, saffron bisque sauce
 2021 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

Glazed lamb shoulder, wilted greens, pinenut & parmesan crumb
with sides of

Roast potatoes, confit garlic dressing
 Cold chopped broccoli salad, walnut & persimmon
 2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

DESSERT

Soft meringue, roasted rhubarb, yoghurt cream & lemon curd
 2021 PETANE LATE HARVEST GEWÜRZTRAMINER - 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