

## SAMPLE MENU

*Our menu is driven by the seasons and the availability of locally sourced and grown ingredients  
It is subject to change on a daily basis.*

### SNACKS & ENTRÉES

Smoked fish croquettes, malt vinegar mayonnaise (4) 19

Spiced falafel & goats' curd (6) 16

Raw local fish, charred cucumber, lovage 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, tamarillo, port sauce 30

### MAIN COURSE

Pecorino cheese soufflé, brown butter roasted pumpkin & red wine pear 40

*add black truffle 10*

Pan fried local fish, arrow squid & 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*

## 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

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

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

*We are proud to offer a vegetarian shared menu*