

*Summer Menu, to be shared*

*A la carte*

BITES

Sweetcorn & cheddar fritter, harissa mayonnaise

Potato chip, venison tartare & tarragon sauce

Spiced falafel & curd

NV KUMEU 'CRÉMANT' - KUMEU, NEW ZEALAND - 125ML

ENTRÉES

Beetroot cured salmon, lovage pickle, cucumber & horseradish cream

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

2021 RIESLING - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75ML

Pan fried local fish, romesco sauce, broad bean salad & hollandaise

2021 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

Glazed lamb shoulder, wilted greens, pinenut & parmesan crumb

with sides of

Roast potatoes, confit garlic dressing

Organic zucchini, pecorino cream & rocket

2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

TO FINISH

Soft meringue, roasted stonefruit, yoghurt cream & lemon curd

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

ENTRÉE

Beetroot cured salmon, lovage pickle, cucumber & horseradish cream 29

Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing 27

Wild venison tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 29

Asparagus salad, buffalo feta, hazelnut dressing & smoked egg 27

MAIN COURSE

Pecorino cheese soufflé, marinated heirloom tomato, basil & peach salad 40

Pan fried local fish, romesco sauce, broad bean salad & hollandaise 43

Organic chicken breast, tarragon stuffing, potato gnocchi & fresh peas 43

Lamb short loin, mint, labneh, grilled capsicum & eggplant relish 47

TO SHARE BETWEEN TWO

500gm eye fillet, creamed spinach, béarnaise sauce 120

served with a selection of sides

Sides

Roast potatoes, confit garlic dressing 14

Organic zucchini, pecorino cream & rocket 14

Creamed spinach & sheep's milk pecorino 14

*Please note, this is a sample menu only.*

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SUMMER MENU - 95<sup>PP</sup>

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WINE TO MATCH - 85<sup>PP</sup>