

Autumn Menu, to be shared

A la carte

BITES

Sweetcorn & cheddar fritter, harissa mayonnaise
Potato chip, venison tartare & tarragon sauce
Radish from the garden, buffalo curd & honey
NV KUMEU 'CRÉMANT' - KUMEU, NEW ZEALAND - 125ML

ENTRÉES

Raw fish, 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, green bean & almond salad, burnt butter hollandaise & bisque
2021 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

MAIN COURSE

Glazed lamb shoulder, wilted greens, pinenut & parmesan crumb

OR

Roasted duck, pickled cherries & almond
served with a selection of sides
2011 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

Raw fish, lovage pickle, cucumber & horseradish cream 27
Roast halloumi, pine nut sauce, beetroot jubes & burnt honey walnut dressing 27
Wild venison tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 28
Slow cooked paua, Champagne sauce & fried mussel 30

MAIN COURSE

Pecorino cheese soufflé, roasted zucchini & basil pesto 40
Pan fried local fish, green bean & almond salad, burnt butter hollandaise & bisque 43
Duck breast & leg croquette, grilled cos, pickled cherries & almond 45
Lamb short loin, mint, labneh, grilled capsicum & eggplant relish 47

TO SHARE BETWEEN TWO

1.3kg rib-eye, creamed spinach, béarnaise sauce 160
served with a selection of sides

Sides

Roast potatoes, confit garlic dressing 14
Garden cucumbers, heirloom tomatoes & lemon verbena dressing 14
Creamed spinach 14

AUTUMN MENU - 95^{PP}

WINE TO MATCH - 85^{PP} / 105^{PP}

Please note, this is a sample menu only.