

*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

Slow roasted lamb shoulder, wilted greens, pinenut & parmesan crumb  
OR  
Glazed beef cheek, camembert butter polenta & roasted carrot  
*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  
Beef tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 28  
Slow cooked paua, champagne sauce, cucumber & crumbed mussels 30

MAIN COURSE

Pecorino cheese soufflé, pear & salt baked celeriac salad, rosemary dressing 40  
Pan fried local fish, green bean & almond salad, burnt butter hollandaise & bisque 43  
Roasted duck breast, sweet & sour onions, duck sausage stuffed cabbage 46  
Venison rack, quince, black garlic & mushroom croquette, pepper sauce 48

TO SHARE BETWEEN TWO

500g Eye fillet of beef, creamed spinach, béarnaise sauce 110  
*served with a selection of sides*

Sides

Roast potatoes, confit garlic dressing 14  
Roasted brussels sprouts, ranch dressing & toasted seeds 14  
Creamed spinach 14

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

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WINE TO MATCH - 85<sup>PP</sup> / 105<sup>PP</sup>

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