

SEPTEMBER 2023



ENTRÉE

- Raw local fish, mandarin & ginger dressing, macadamia cream 27
- Roasted Hohepa halloumi, pine nut sauce, beetroot jubes & burnt honey dressing 27
- Venison tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 28
- Smoked potato & egg yolk raviolo, pine nut & pickled pork risotto 29
- Slow cooked pau a, champagne sauce, fennel & crumbed mussels 30

MAIN COURSE

- Pecorino cheese soufflé, pear & salt baked celeriac, rosemary dressing 40
- Pan fried local fish, celeriac, pickled vegetable escabeche, prawn & bisque 44
- Duck breast, braised onions, spiced carrot & marinated prunes 46
- Lamb rack, black garlic & mushroom croquette, Jerusalem artichoke 47

SIDES

- Roast potatoes, confit garlic 12
- Roasted Brussels sprouts, ranch dressing, toasted seeds 12
- Creamed spinach 12

OUR WINTER MENU IS PROUDLY OFFERED AS A VEGETARIAN OR VEGAN ALTERNATIVE

A TASTE OF SPRING

OUR SHARED MENU - 95^{PP}

BITES

- Pecorino cheese fritter & harissa mayonnaise
- Venison tartare, tarragon sauce & potato chip
- Garden radishes, buffalo curd & honey
- NV KUMEU 'CRÉMANT' - KUMEU, NEW ZEALAND - 125^{ML}

ENTRÉES

- Raw local fish, mandarin & ginger dressing, macadamia cream
- Roasted Hohepa halloumi, pine nut sauce, beetroot jubes & burnt honey dressing
- 2022 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML
- Pan fried local fish, pine nut & leek risotto, chicken consommé
- 2021 - PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH 75ML

MAIN COURSE

served with a selection of sides

- Glazed lamb shoulder, wilted greens, pine nut & parmesan crumb
- 2011 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150ML

TO FINISH

- Soft meringue, rhubarb, yoghurt cream & sorrel granita
- 2021 PETANE LATE HARVEST GEWÜRZTRAMINER - HAWKE'S BAY - 60ML

WINE TO MATCH - 85^{PP}

Speak to us about our premium wine selection - 105pp

Please note, this is a sample menu and is subject to change.