

VEGAN

Our Menu - 95^{pp}

BITES

Radish from the garden, pumpkin seed

Sweet & sour fried shiitake mushrooms

Homemade potato crisp, whipped tofu & chive

ENTRÉES

Warm cauliflower & fennel salad, pea & sorrel sauce

Beetroot & preserved cherry salad, green apple & walnut

Slow cooked pine nut risotto, asparagus salad & hazelnut dressing

MAIN COURSE

Potato gnocchi, shiitakes, pine nut & garlic sauce

served with a selection of sides

DESSERT

Chocolate mousse, orange caramel & poached pear

OUR KITCHEN GARDEN IN NOVEMBER

The next chapter in the Craggy Range Organic Kitchen Garden began in October 2022 with its expansion to over 800 square metres. Our aspiration is now on becoming the first closed-loop garden to table restaurant in New Zealand.

It's a place for learning, insight, and inspiration.

We are stepping into the warmer weather and look forward to summer with a few beautiful days under our belt already. The Biodynamic 500 preparation we buried in May has been lifted after transforming in the ground during the winter months. It is now stored away and ready to apply to our cucumber & tomato seedlings.

The mixture of heritage tomato varieties we planted in the glasshouse in September are providing a consistent supply of bright burst of colour to our menu, alongside sugar snap peas, which so well complement our seafood dishes and add a fresh crunch to our salad leaves. We want to keep the summer season going for as long as we can.

This month we will start to sow red and green mizuna for something new in our salad mix. The secret ingredient to many of our dishes - fresh horseradish - is also making its way into the ground. With the warmer weather our plantings of Māori potatoes, Yacon, Jerusalem Artichoke have emerged in the garden. We hope to yield around 50kg of our Māori potatoes when they are harvested in March.

During your visit to our gardens throughout November, you will likely notice our garden beds proudly brimming with radishes, rocket, and baby carrots. Meanwhile, chicory and salad varieties continue to flourish in the greenhouses, ready to supply our restaurant with a daily harvest of freshly picked leaves.

We welcome you to explore our kitchen garden during your visit to Craggy Range today.

HARVESTING

CAVOLO NERO | FRENCH BREAKFAST RADISH | RAINBOW CARROTS
CHICORY | UPLAND CRESS | MINERS LETTUCE | THYME | PARSLEY | DILL
SALAD BURNET | NEW ZEALAND SPINACH | SORREL | BABY SPINACH
RED LETTUCE | MINT | LEMONS | LIMES | KAFFIR LIME | LEMON VERBENA
LOVAGE | THYME | MINTS | CORNFLOWER | CAVOLO NERO | ROCKET
BREAKFAST RADISH | BEETROOT | WATERCRESS | OAK LEAF SALAD
ROSEMARY | ELDERFLOWER | BRONZE FENNEL | GARLIC CHIVES
GREEN MUSTARD | CORNFLOWERS | SUGAR SNAP PEAS