

NOVEMBER 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
- Asparagus & confit onion pastry, buffalo curd & lemon butter sauce 29
- Slow cooked paūa, champagne sauce, fennel & crumbed mussels 30

MAIN COURSE

- Pecorino cheese soufflé, red pepper piperade & snap pea salad 44
- Pan fried local fish, Cloudy Bay clams, cauliflower, pea & sorrel sauce 47
- Roasted duck breast, parsnip, preserved cherry & witlof 48
- Lamb rack, black garlic & mushroom croquette, courgette puree 47

SIDES

- Roast potatoes, confit garlic 12
- Roasted asparagus, burnt butter hollandaise & orange dressing 14
- Creamed spinach 12
- Leaves from our garden, baby carrots & candied walnuts, red wine dressing 12

A TASTE OF SPRING

Our Shared Menu - 95^{pp}

BITES

- Pecorino cheese fritter & harissa mayonnaise
- Venison tartare, tarragon sauce & potato chip
- Garden carrots, labneh & sumac

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 - 75^{ML}
- Pan fried local fish, Cloudy Bay clams, cauliflower, pea & sorrel sauce
- 2022 - CHARDONNAY - GIMBLETT GRAVELS - HAWKE'S BAY 75^{ML}

MAIN COURSE

SERVED WITH A SELECTION OF SIDES

- Glazed lamb shoulder, asparagus, pine nut & parmesan crumb
- 2011 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150^{ML}

TO FINISH

- Lemon posset, macerated strawberries, Rosé granita & almond crumble
- 2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

WINE TO MATCH - 85PP

SPEAK TO US ABOUT OUR PREMIUM WINE SELECTION - 105PP