

JANUARY 2024

ENTRÉE

- Garden tomato salad, smoked kingfish paté, caper & lovage dressing 27
Roasted Hohepa halloumi, pine nut sauce, peaches, chilli & mint dressing 28
Venison tartare, tarragon, cured egg yolk, crispy fried anchovy & potato crisps 29
Confit chicken & charred corn pastry, shiitake mushroom & consomme 29
Slow cooked paūa, champagne sauce, fennel & crumbed mussels 31

MAIN COURSE

- Pecorino cheese soufflé, red pepper piperade & green bean salad 44
Pan fried local fish, prawn salad cauliflower, pea & sorrel sauce 48
Lamb rack, black garlic & mushroom croquette, basil, courgette purée 48
Roasted duck breast, preserved cherry, parsnip & hazelnut 49

SIDES

- Creamed spinach 14
Roast potatoes, confit garlic 14
Leaves from our garden, baby carrots & candied walnuts, red wine dressing 14

A TASTE OF SUMMER

Our Shared Menu - 95^{PP}

BITES

- Pecorino cheese fritter & harissa mayonnaise
Venison tartare, tarragon sauce & potato chip
Marinated garden carrots & labneh
NV ALPHA DOMUS 'CUMULUS' - HAWKE'S BAY - 125^{ML}

ENTRÉES

- Garden tomato salad, smoked kingfish pate, caper & lovage dressing
Roasted Hohepa halloumi, pine nut sauce, peaches, chilli & mint dressing
2023 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}
Pan fried local fish, prawn salad, cauliflower, pea & sorrel sauce
2022 - CHARDONNAY - GIMBLETT GRAVELS - HAWKE'S BAY 75^{ML}

MAIN COURSE

SERVED WITH A SELECTION OF SIDES

- Glazed lamb shoulder, almond cream, cavolo nero & pine nut crumb
2011 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150^{ML}

TO FINISH

- Lemon posset, macerated strawberries, sorrel 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