MARCH 2024

ENTRÉE

Raw local fish, radish, lovage & olive oil 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

Slow cooked paūa, champagne sauce, fennel & crumbed mussels 31

MAIN COURSE

Pecorino cheese soufflé, red pepper piperade & courgette salad 44

Pan fried local fish, prawn, preserved lemon & charred cream corn 48

Lamb rack, olive, basil, courgette purée & ortiz anchovy 48

Duck breast, preserved plum, parsnip & hazelnut 49

TO SHARE

SERVED WITH A SELECTION OF SIDES

1.4kg Matangi rib eye of beef, creamed spinach 160

SIDES

Creamed spinach 14

Roast potatoes, confit garlic 14

Leaves from our garden, candied walnuts & red wine dressing 14

A TASTE OF AUTUMN

Our Shared Menu - 95pp

BITES

Pecorino cheese fritter & harissa mayonnaise

Venison tartare, tarragon sauce & potato chip

Baby radishes, buffalo curd & honey

NV ALPHA DOMUS 'CUMULUS' - HAWKE'S BAY - 125ML

ENTRÉES

Raw local fish, radish, lovage & olive oil dressing

Roasted Hohepa halloumi, pine nut sauce, peaches, chilli & mint dressing

2022 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML

Pan fried local fish, prawn, preserved lemon & charred cream corn

2022 - CHARDONNAY - GIMBLETT GRAVELS - HAWKE'S BAY 75ML

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 - 150ML

TO FINISH

Lemon posset, black doris plum, almond crumb & sorrel granita

2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60ML

WINE TO MATCH - 85PP

SPEAK TO US ABOUT OUR PREMIUM WINE SELECTION - 105PP