

VEGAN

Our Menu - 95^{pp}

BITES

Garden falafel, pumpkin seed & sumac

Sweet & sour fried shiitake mushrooms, five spice salt

Homemade potato crisp, courgette & piperade

ENTRÉES

Cauliflower, braised shallot & cornichons

Roasted courgette, olive tapenade & basil

Roasted mushroom, charred corn, kale & mushroom consommé

MAIN COURSE

Potato gnocchi, courgette, pine nut & garlic sauce

served with a selection of sides

DESSERT

Chocolate mousse, orange caramel & figs

OUR KITCHEN GARDEN IN APRIL

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.

As you venture through our garden in April, you might notice our team are fruiting shiitake mushrooms in the propagation greenhouses. For those who have dined with us in the past, you might be all too familiar with Casey's incredibly popular shiitake mushroom appetiser. It is exciting to have the ability to propagate our own for the first time.

Whilst some of our summer crops have now finally waved goodbye until next year, our late season crop of tomatoes continues to thrive in the greenhouses - our latest harvest was 14kg of all kinds of bright and vibrant shapes and sizes, helping us cling onto summer for as long as possible.

We are busy harvesting fresh salad leaves and nourishing greens to brighten up our autumnal dishes, including cavolo nero, chicory, New Zealand spinach, and a long list of vegetables and herbs picked four times a week to ensure a consistent supply. April also sees the start of the seed sowing of swedes and turnips, reminding us that before too long, winter knocks.

Last month, we harvested 50kg of our plantings of bright purple Urenika potatoes. This has been a two-season process, which started with only 15 seeds last year. From the first harvest, we were able to save enough seed potatoes to plant a 25m area in our kitchen garden. The autumnal chestnut flavour of the humble Jerusalem Artichoke is not too far away - you will recognise them by the tall, bright yellow flowers, taking pride of place in the center of our garden.

As part of our biodynamic and organic management, we maintain a crop rotation to take care of the health of the soil, prevent the build-up of pest and disease and stop nutrient deficiencies, which is high risk for our brassica varieties. You will see very fast green crops of Italian Rye Grass as a management tool to maintain this four crop rotation. We warmly invite you to visit our kitchen garden during your time with us and see these exciting updates in April for yourself.

HARVESTING

CAVOLO NERO | RAINBOW CARROTS | TOMATOES | CALENDULA | VIOLAS
DILL | CHICORY | UPLAND CRESS | THYME | CONE CABBAGES
PARSLEY | SALAD BURNET | NEW ZEALAND SPINACH
SORREL | BABY SPINACH | RADISH | SHISO | ROCKET
RED LETTUCE | MINT | LEMONS | LIMES | KAFFIR LIME | LEMON VERBENA
LOVAGE | THYME | MINTS | CORNFLOWER | MAGENTA SPREEN | BEETROOT
| WATERCRESS | OAK LEAF SALAD | LEBANESE CUCUMBERS
ROSEMARY | ELDERFLOWER | BRONZE FENNEL | CHIVES | CORNFLOWERS