

APRIL 2024

ENTRÉE

- Raw local fish, radish, lovage & olive oil dressing 27
- Roasted Hohepa halloumi, pine nut sauce, peach, chilli & mint dressing 28
- House smoked salmon, crème fraîche, radish & potato pancake 28
- Tarragon stuffed chicken breast, black garlic, pine nut & corn 'risotto' 30
- Slow cooked pāua, champagne sauce, fennel & crumbed mussels 31

MAIN COURSE

- Pecorino cheese soufflé, red pepper piperade & courgette salad 44
- Red wine braised beef cheek, cauliflower, cornichon & shallot 46
- Pan fried local fish, prawn, preserved lemon & charred cream corn 48
- Lamb rack, olive, basil, courgette purée & Ortiz anchovy 48

TO SHARE

SERVED WITH A SELECTION OF SIDES

- 1^{kg} Matangi rib eye of beef, creamed spinach & tarragon 130

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 - 95^{PP}

BITES

- Pecorino cheese fritter & harissa mayonnaise
- Venison tartare, tarragon sauce & potato chip
- Garden falafel & buffalo curd

NV ALPHA DOMUS 'CUMULUS' - HAWKE'S BAY - 125^{ML}

ENTRÉES

- Raw local fish, radish, lovage & olive oil dressing
- Roasted Hohepa halloumi, pine nut sauce, peach, chilli & mint dressing
- 2022 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75^{ML}

- Pan fried local fish, prawn, preserved lemon & charred creamed corn
- 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, black doris plum, almond crumb & sorrel granita
- 2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

WINE TO MATCH - 85^{PP}

SPEAK TO US ABOUT OUR PREMIUM WINE SELECTION - 105^{PP}