

OUR KITCHEN GARDEN IN JUNE

VEGETARIAN

Our Shared Menu - 95^{PP}

TO START

Jerusalem artichoke puff & black garlic

Sweet & sour fried shiitake mushrooms, five spice salt

Persimmon, honey & curd

2019 VILAURO 'BLANC DE BLANC' - HAWKE'S BAY - 125ML

Roasted Hohepa halloumi, pine nut sauce, quince & garden carrots

Potato blini, buffalo curd & beetroot, green apple

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

ENTRÉES

Pumpkin & buffalo curd agnolotti, hazelnut, sage & black truffle

Include our black garlic & mushroom croquette, quince - +15pp

2018 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

MAIN COURSE

SERVED WITH A SELECTION OF SIDES

Pecorino cheese soufflé, Jerusalem artichoke & golden raisins

2011 SYRAH 'LE SOL' GIMBLETT GRAVELS VINEYARD - 150ML

DESSERT

Lemon posset, rhubarb, almond crumb & sorrel granita

2023 PEGASUS BAY 'ARIA', LATE HARVEST RIESLING, WAIPARA - 60ML

WINE TO MATCH - 95^{PP}

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.

May saw us progressing our biodynamic and organic management; we made and applied Preparation 500 Horn Manure and Stinging Nettle Preparation 504 to our kitchen garden, which will assist in regulating acidity, stimulating the growth of root systems to greater depths and will help to increase the germination rate of seeds.

With autumn in full swing, the healthy supply of colourful fallen leaves is used to create leaf compost, adding nutrients to the soil, holds moisture and repels nasty weeds. In a continued effort to protect our precious garden, you will notice our crops covered in blankets to ward off the unwelcome winter chill, particularly overnight.

Plantings and sowings in the garden continue, with chicory, lettuce, carrots, upland cress, beetroot and mizuna making the list. June also sees the first plantings of Chinese artichoke - walking through our garden you will likely mistake their above ground foliage as mint, whilst below ground this tuberous plant is quickly growing, ready to add a decadent nutty, chestnut-like flavour to our autumn menu. In separate corners of the garden, beautiful espalier apples are pruned and trained, whilst our shiitake mushroom blocks continue to fruit well in the propagation greenhouses.

Our incredible gardening team looks forward to collaborating with our kitchen this month to discuss the next growing season, just around the corner.

We warmly invite you to visit our kitchen garden during your time with us and see these exciting updates in June 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