

JUNE 2024

ENTRÉE

- Raw local fish, pickled persimmon, crème fraîche & preserved lemon dressing 27
 - Slow cooked pāua, champagne sauce, fennel & crumbed mussels 31
 - Roasted Hohepa halloumi, pine nut sauce, quince & garden carrots 28
 - Tarragon stuffed chicken breast, black garlic, pine nut & celeriac 'risotto' 30

MAIN COURSE

- Pecorino cheese soufflé, Jerusalem artichoke, pumpkin & golden raisins 44
 - Pan fried Big Glory Bay salmon, potato pancake & beurre blanc 48
 - Lamb rack, braised greens, beetroot & celeriac 49
 - Red wine braised beef cheek, cauliflower, cornichon & shallot 46

TO SHARE

SERVED WITH A SELECTION OF SIDES

- 500^{gm} Matangi beef, creamed spinach & tarragon 130

SIDES

- Leaves from our garden, candied walnuts & red wine dressing 14
 - Roasted brussels sprouts, ranch dressing & toasted seeds 14
 - Roast potatoes, confit garlic 14
 - Creamed spinach 14

A TASTE OF WINTER

Our Shared Menu - 95^{PP}

TO START

- Jerusalem artichoke puff & black garlic
- Venison tartare, tarragon & potato crisp
- Persimmon, honey & curd

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

- Raw local fish, pickled persimmon, crème fraîche & preserved lemon dressing
- Slow cooked pua, champagne sauce, potato pancake, seaweed mayonnaise

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

ENTRÉES

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

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

2018 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 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, rhubarb, almond crumb & sorrel granita
- 2023 PEGASUS BAY 'ARIA', LATE HARVEST RIESLING, WAIPARA - 60ML

WINE TO MATCH - 95^{PP}