

A LA CARTE

Oysters, natural or battered - 36 ^{1/2} doz.

Paua & snapper sausage rolls, green sauce (6) - 26

Whitebait fritter, sorrel leaf & tartare sauce (4) - 24

FIRST

Please select one

Spring garden vegetable salad, sunflower garlic cream, broad bean & zucchini galette

Raw local fish, horseradish cream, oyster mayonnaise & macerated tomato dressing

Venison tartare, tarragon sauce, fried anchovy, potato chips

ENTRÉE

Please select one

Octopus & asparagus salad, smoked egg, almond & harissa dressing

Smoked potato agnolotti, cavolo nero & sauce Bourguignon

Roasted & stuffed quail breast, blue cheese, walnut & celery pastry

Swap - Crayfish mornay soufflé, bisque sauce, saffron croutons & herb salad +25pp

MAIN COURSE

Black garlic & mushroom scroll, comté custard, pickled oyster mushroom salad

Steamed flounder, warm tartare hollandaise, jersey benne & grapefruit fennel salad

Roasted duck breast, confit leg hash, rhubarb & balsamic roasted shallots

Roasted rack of lamb, kofta stuffed cabbage, courgette & preserved lemon

MATANGI BEEF SELECTION

350g, Bone-in Sirloin, 21-days dry-aged (+35 per person)

220g, Eye Fillet, 21-days dry-aged (+35 per person)

SIDES

12 each

Roast potatoes, confit garlic

Garden salad, candied walnuts, brown sugar dressing

Creamed spinach

OUR SHARED MENU

Oysters, natural or battered - 36 ^{1/2} doz.

TO START

Crayfish salad, saffron, potato pancake

Pecorino fritter, black garlic

Beef cheek croquette, tarragon sauce

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

FIRST

Raw local fish, horseradish cream, oyster mayonnaise & macerated tomato dressing

Slow cooked pāua, champagne sauce & cucumber

2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML

SECOND

Smoked potato agnolotti, cavolo nero & sauce Bourguignon

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

MAIN COURSE

Served with garden leaves & roasted potatoes with confit garlic

Roast lamb shoulder, almond cream, preserved lemon & harissa dressing

Swap - 220gm Eye Fillet, served with creamed spinach & tarragon sauce +35pp

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150ML

TO FINISH

Lemon posset, rhubarb & hibiscus soft serve, strawberries & sorrel granita

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

Entree & Main - 75pp

3 Courses - 95pp

Wine to match + 95pp

Our Shared Menu - 95pp