

OCTOBER 2024

TO START

Potato focaccia bread

ADDITIONAL EXTRAS

Pecorino puff, harissa mayo (4pcs) - 16.⁰⁰

ENTRÉE

PLEASE SELECT ONE

Venison tartare, cured egg yolk, fried anchovy & potato crisps

Slow cooked pāua, champagne sauce, fennel & mussels

Roasted Hohepa halloumi, pine nut sauce, burnt honey & beetroot jubes

MAIN COURSE

PLEASE SELECT ONE

Pecorino cheese soufflé, Jerusalem artichoke, asparagus & swede

Pan fried local fish, prawn & asparagus salad, burnt butter sauce

Slow cooked beef cheek, turnip, pine nut & parmesan crumb

Served with roast potatoes with confit garlic & Craggy Range garden salad, red wine vinaigrette

DESSERT

PLEASE SELECT ONE

Citrus cheesecake, rhubarb, almond crumb & sorrel granita

Warm ginger & pear pudding, vanilla ice cream & coconut

2 Courses - 55^{PP}

3 Courses - 65^{PP}

A TASTE OF SPRING

Our Shared Menu - 95^{PP}

TO START

Pecorino puff, harissa mayo

Venison tartare, tarragon & fried anchovy

Pickled carrot & buffalo curd

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

FIRST

Raw local fish, pickled fennel, crème fraîche & preserved lemon dressing

Slow cooked pāua, champagne sauce, potato pancake, seaweed mayonnaise

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

SECOND

Black garlic & mushroom croquette, duck leg ragu, swede

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

MAIN COURSE

SERVED WITH A SELECTION OF SIDES

Glazed lamb shoulder, Jerusalem artichoke, cavolo nero & pine nut crumb

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

TO FINISH

Citrus cheesecake, rhubarb, almond crumb & sorrel granita

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

Wine to Match - 95^{PP}