

À LA CARTE - 4 COURSE

FIRST

Pecorino puffs, harissa mayo

or

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

SECOND

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

or

Slow cooked pāua, champagne sauce, fennel & mussels

THIRD

Pecorino cheese soufflé, Jerusalem artichoke, asparagus & swede

or

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

or

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

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

FOURTH

Citrus cheesecake, hibiscus poached rhubarb, sorrel granita

or

Warm ginger & pear pudding, vanilla ice cream & coconut

95.⁰⁰ PP

PLEASE SPEAK TO OUR TEAM ABOUT WINE
MATCH RECOMMENDATIONS

A TASTE OF SPRING

TO START

Pecorino puffs, harissa mayo

Venison tartare, tarragon & fried anchovy

Pickled carrot & buffalo curd

2019 VILAURA '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

95.⁰⁰ PP

WINE TO MATCH - 95^{PP}