

VEGETARIAN

TO START

Marinated garden carrots, toasted seed granola

Pecorino cheese & sweet corn fritter, black garlic

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

FIRST

Roast halloumi, burnt honey dressing, pine nut & beetroot

Spring garden falafel, sunflower garlic cream, broad bean & zucchini salad

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

SECOND

Buffalo curd agnolotti, basil & burnt butter sauce

2023 PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

MAIN COURSE

Served with garden leaves & roasted potatoes with confit garlic

Black garlic & mushroom scroll, creamed corn & pickled oyster mushroom salad

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

TO FINISH

Coconut & honey layer cake, macerated strawberries

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

OUR KITCHEN GARDEN IN JANUARY

It's the time of year when the Espalier apples get their summer prune, and the tomatoes in the greenhouse burst with their first flowers.

The sugar snap peas have come to an end, and now our greenhouses are full of yellow climbing beans and Malabar spinach - both of these crops are brand new to us this season. We are seed sowing cucumbers, dill, all kinds of wonderful summer salad mix, as well as beetroots & swede.

In January, our biodynamic work will be to harvest Yarrow flowers from the cellar door garden, and nettle from our kitchen garden, ready to dry for 'Prep 500' making in autumn. The Oak Bark 'Prep 500' that we made last autumn will be ready to cure in the sunshine, and stored to use in the kitchen garden.

In November, we planted our new herb garden by the Restaurant terrace; A great opportunity for our culinary team to easily get out into the garden to harvest with close proximity to the kitchen; rows of Sorrel, Calendula, New Zealand Spinach, Bronze Fennel, Globe Artichokes, Chives, Lovage, Mint, Thyme and Tarragon brighten the edge of our Te Muna stone terrace wall.

As Head Gardener, I hope to continue to increase the size of our gardens so that we can continue to supply consistent, fresh and unique ingredients for our chefs, and you, our guests, without compromise to soil health.

JENNIFER LYONS - HEAD GARDENER

HARVESTING

SORREL | BEETROOT | SUMMER SALAD | RAINBOW CHARD | SPINACH
BABY CARROT | CAVOLO NER | THYME | CALENDULA | CHIVES PARSLEY
SALAD BURNETT | PINEAPPLE SAGE | NZ SPINACH | BRONZE FENNEL | MINT
| SHISO | MAGENTA SPREEN | LOVAGE | BASIL | HERITAGE TOMATO

Our Vegetarian Shared Menu - 95pp

Wine to match +95pp

A LA CARTE

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

FIRST

Spring garden falafel, sunflower garlic cream, broad bean & zucchini salad
Raw local fish, stonefruit, heirloom tomato & horseradish
Venison tartare, tarragon sauce, fried anchovy, potato chips

ENTRÉE

Octopus & charred cucumber, smoked egg, almond & harissa dressing
Buffalo curd agnolotti, burnt butter sauce, corn & pancetta
Roasted & stuffed quail breast, stonefruit, blue cheese & walnut pastry
Swap - Crayfish mornay soufflé, bisque sauce, saffron crostini & iceberg wedge +25pp

MAIN COURSE

Black garlic & mushroom scroll, creamed corn & pickled oyster mushroom salad
Pan fried local fish, buttermilk dressing, prawn & beans
Duck breast, confit leg hash cake, cherry mostarda & balsamic roasted shallots
Braised beef short rib, cavolo nero puree, hazelnut & baby carrots

MATANGI BEEF SELECTION

Served with grilled broccolini, creamed spinach & tarragon emulsion
350g, Bone-in Sirloin, 21-days dry-aged (+35 per person)
180g, Eye Fillet, 21-days dry-aged (+25 per person)

SIDES TO SHARE

12 each
Roast potatoes, confit garlic
Garden salad, candied walnuts, maple dressing
Creamed spinach

2 Courses - 75pp

3 Courses - 95pp

OUR SHARED MENU

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

TO START

Marinated garden carrots, toasted seed granola
Pecorino cheese & crayfish fritter

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

FIRST

Raw local fish, stonefruit, heirloom tomato & horseradish
Roast halloumi, burnt honey dressing, pine nut & beetroot
2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

SECOND

Slow cooked pāua, crumbed mussels, champagne sauce & cucumber
2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML
Swap - Crayfish mornay soufflé, bisque sauce, saffron crostini & iceberg wedge +25pp

MAIN COURSE

Served with garden leaves & roasted potatoes with confit garlic
Roast lamb shoulder, almond cream, pea salad & harissa dressing
Swap - 180gm Eye Fillet, served with creamed spinach & tarragon sauce +25pp
2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150ML

TO FINISH

Lemon posset, rhubarb hibiscus soft serve, blueberries & almond crumb
2023 PEGASUS BAY 'ARIA', LATE HARVEST RIESLING, WAIPARA - 60ML

Our Shared Menu - 95pp

Wine to match + 95pp