

A LA CARTE

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

FIRST

Our autumn vegetables, mushroom ketchup & fried goats cheese

Raw local fish, lemon verbena pickle, celery & green apple

Venison tartare, tarragon sauce, fried anchovy, potato chips

ENTRÉE

Slow cooked pāua, crumbed mussels & champagne sauce

Buffalo curd agnolotti, pork sausage & pumpkin

Roasted & stuffed quail breast, crabapple, blue cheese pastry & spiced hazelnut

Swap - Crayfish mornay soufflé, bisque sauce, saffron crostini & iceberg wedge +25pp

MAIN COURSE

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

Pan fried local fish, octopus, celeriac & pine nut 'risotto'

Duck breast, glazed quince, cauliflower & duck leg boudin

Braised beef short rib, cavolo nero purée, horseradish, hazelnut & turnips

Swap - 180g Eye Fillet, 21 days dry-aged. Served with creamed spinach & tarragon +25pp

SIDES TO SHARE

12 each

Roast potatoes, confit garlic

Brussels sprouts, balsamic glaze & parmesan cream

2 Courses - 75pp

3 Courses - 95pp

OUR AUTUMN TASTING MENU

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

TO START

Persimmon, thyme, buffalo curd

Pecorino & potato fritter, black garlic emulsion

2020 VILAURA 'BLANC DE BLANC' - MARLBOROUGH - 125^{ML}

FIRST

Raw local fish, lemon verbena pickle, horseradish, celery & green apple

Roasted Hohepa halloumi, burnt honey dressing, pine nut & beetroot

2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

SECOND

Braised shortrib & mushroom ragu, celeriac & pumpkin gratin, quince

2023 PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

MAIN COURSE

Served with Brussels sprouts & roasted potatoes with confit garlic

Roast Matangi lamb shoulder, harissa dressing, almond cream & parmesan crumb

Swap - 180g Eye Fillet, 21 days dry-aged. Served with creamed spinach & tarragon +25pp

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150^{ML}

TO FINISH

Lemon posset, yoghurt soft serve, lemon curd, blueberries & almond

2022 ALPHA DOMUS 'LEONARDA' LATE HARVEST SEMILLON - HAWKE'S BAY - 60^{ML}

Our Shared Menu - 95pp

Wine to match + 95pp