

OUR AUTUMN MENU

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

APPETISER

Raw local fish with lemon verbena pickle, celery, green apple & fresh horseradish
Venison tartare, tarragon emulsion, confit egg yolk & fried anchovy
Warm salad of our garden's root vegetables with melted goats' cheese & mulled wine pear

ENTRÉE

Slow cooked Tora coast pāua, crumbed greenlip mussels & champagne sauce
Buffalo curd agnolotti, local pork and fennel sausage, burnt butter & pumpkin
Roasted & stuffed quail breast, apple butter, celeriac & blue cheese pastry, spiced hazelnut

MAIN COURSE

Black garlic & mushroom scroll, pumpkin purée & pickled mushroom salad
Pan fried local fish, shiitake braised pine nuts with pickled pork & Brussels sprouts
Roasted duck breast, orange braised endive with confit duck leg & drunken Morello cherries
Braised beef short rib, cavolo nero purée, garden carrots, hazelnut gremolata & horseradish

200g Black angus eye fillet
served with creamed spinach & tarragon +25pp

SIDES TO SHARE

12 each
Roast potatoes, confit garlic
Brussels sprouts, balsamic glaze & parmesan cream

Entrée & Main - 75pp

Appetiser, Entrée & Main - 95pp

OUR SHARED MENU

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

TO START

Venison tartare, tarragon emulsion, fried anchovy & potato chip
Craggy Range Dairy pecorino & potato fritter & black garlic emulsion
2020 VILAURO 'BLANC DE BLANC' - MARLBOROUGH - 125^{ML}

FIRST

Raw local fish with lemon verbena pickle, celery, green apple & fresh horseradish
Roasted Hōhepa halloumi, burnt honey dressing, pine nut & beetroot
2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

SECOND

Buffalo curd agnolotti, black truffle butter & pumpkin
2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKES BAY - 75^{ML}

MAIN COURSE

Served with Brussels sprouts & roasted potatoes with confit garlic
Roasted Matangi lamb shoulder, sautéed garden greens, harissa, almond cream & parmesan
Swap - 200g Black angus eye fillet, creamed spinach & tarragon +25pp
2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150^{ML}

TO FINISH

Lime posset, yoghurt soft serve, rhubarb & almond crumble
2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

Our Shared Menu - 95pp

Wine to match + 95pp