

OUR WINTER MENU

Te Matuku Bay oysters, natural or battered - 36 1/2 doz.
Sweet & sour fried shiitake mushrooms, five spice salt - 14
Snapper & paua sausage rolls (6) - 16
Crayfish cocktail croissant - 18

APPETISER

Raw kahawai with lemon verbena pickle, celery, green apple & fresh horseradish
Warm salad of our garden's root vegetables with melted goats' cheese & mulled wine pear
Te Mata mushroom pastry with black truffle, confit egg yolk & chicken broth

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, celeriac and blue cheese with caramelised apple & spiced hazelnut

MAIN COURSE

Pan fried fillets of flounder, 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
Wapiti venison rack, Jerusalem artichoke with crispy boudin noir, black pepper & glazed quince

180g 7+ Marble score Southern Station wagyu eye fillet
served with creamed spinach & tarragon +35pp

SIDES TO SHARE

12 each
Chicory salad with orange dressing & candied walnuts
Roast potatoes, confit garlic
Brussels sprouts, balsamic glaze & parmesan cream

Entrée & Main - 75pp

Appetiser, Entrée & Main - 95pp

OUR SHARED MENU

Te Matuku Bay oysters, natural or battered - 36 1/2 doz.

TO START

Venison tartare, tarragon sauce, fried anchovy & potato chip
Craggy Range Dairy pecorino & potato fritter & black garlic emulsion
Crayfish cocktail croissant

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

FIRST

Raw kahawai with lemon verbena pickle, celery, green apple & fresh horseradish
Slow cooked Tora coast pāua, crumbed greenlip mussels & champagne sauce
2021 KIDNAPPERS VINEYARD CHARDONNAY - HAWKE'S BAY - 75^{ML}

SECOND

Buffalo curd agnolotti, local pork and fennel sausage, burnt butter & pumpkin
2024 PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

MAIN COURSE

Roasted Matangi lamb shoulder, sautéed garden greens, harissa, almond cream & parmesan

Served with

Roast potatoes, confit garlic

Brussels sprouts, balsamic glaze & parmesan cream

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

TO FINISH

Lemon posset, yoghurt and rhubarb soft serve & almond crumble

2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

Our Shared Menu - 95pp

Wine to match + 95pp