

## OUR VEGETARIAN SHARED MENU

### TO START

Sweet & sour fried shiitake mushrooms with five spice salt

Potato & leek fritters, roasted garlic mayonnaise

2020 VILAURA 'BLANC DE BLANC' - MARLBOROUGH - 125<sup>ML</sup>

### FIRST

Vegetable escabeche, rouille

Toasted crumpet, mushroom & horseradish

2024 KIDNAPPERS CHARDONNAY - HAWKE'S BAY - 75<sup>ML</sup>

### SECOND

Roasted Hohepa halloumi, burnt honey & lemon dressed beetroot, candied walnut

Croquette of smoked kumara & black garlic, spiced & braised red cabbage, comté & walnut

2024 PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH - 75<sup>ML</sup>

### MAIN COURSE

*Served with roast potatoes, confit garlic*

Black truffle pecorino cheese soufflé, pickled celeriac salad & pine nut

2017 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 150<sup>ML</sup>

### TO FINISH

Late winter pavlova

*Soft meringue, hibiscus poached rhubarb, vanilla yoghurt, lemon & almond crumble*

2022 ALPHA DOMUS 'LEONARDA' SEMILLON - HAWKE'S BAY - 60<sup>ML</sup>

*Our Vegetarian Shared Menu - 99 pp*

*Wine to match + 95 pp*

## OUR CULINARY GARDENS IN AUGUST

August is a busy month in our Kitchen Garden. Our propagation greenhouses are full of seedlings which are kept on heat pads to keep them toasty and growing through the frosty mornings.

This month we plant our Urenika potatoes. We began with just 10 seeds of this bright purple varietal, sourced from Koanga Gardens in 2022. These plantings will sit under frost cloth in our garden until November, with an expected supply of 50 kgs to be harvested next Spring.

Throughout August, our summer crops and the warmer months ahead have our attention; seed sowing for this month includes heritage tomatoes, snow peas, chicory, cone cabbage, upland cress, dill, radish, rocket and vibrant micro salads, packed with punchy flavour.

Throughout the month we will continue a winter tidy up in our garden, cleaning the greenhouses, trimming hedges, weeding and feeding our beautiful crops – it never slows down.

Our commitment to soil health continues with biodynamic practices, including the application of Preparation 500. This is a meaningful part of our commitment to nurturing the soil and lays the groundwork for healthy, vibrant growth. Our kitchen and restaurant team enjoyed joining the garden team to stir, spray and reconnect with the land that inspires so much of what we serve.

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*Jennifer Lyons - Head Gardener*

## HARVESTING

HORSERADISH | RADISH SORREL | DILL | MIZUNA | VIOLA FLOWERS  
ROCKET | TURNIPS | UPLAND CRESS | SPINACH  
RADISH | CAVOLO NERO | CALENDULA | PARSLEY  
NZ SPINACH | BRONZE FENNEL | MINT | LOVAGE | RADICCHIO | SWEDE

## A LA CARTE

*Freshly shucked oysters - Natural | Battered - 42<sup>1/2 doz</sup>*  
*Sweet & sour fried shiitake mushrooms, five spice salt - 14*  
*Venison tartare, duck fat rosti & tarragon sauce (4) - 14*

### APPETISER

Croquette of smoked kumara & black garlic, spiced & braised red cabbage, comté & walnut  
Raw local fish, lovage dressed celery, horseradish cream & green apple  
Crayfish salad, fennel & citrus salsa, rouille on toasted crumpet

### ENTRÉE

Roasted & stuffed quail breast, confit legs, Armagnac prunes & caramelised shallot potato  
Slow cooked pāua, crumbed greenlip mussels, fennel, seaweed mayonnaise & champagne sauce  
Potato & buffalo curd agnolotti, pancetta, pumpkin & brown butter sherry vinegar

### MAIN COURSE

Black truffle pecorino cheese soufflé, pickled celeriac salad & pine nut  
Pan fried local fish, marinated octopus, lemon & vermouth hollandaise, roasted yams & sorrel  
Duck breast, almond cream, sweet & sour onions & duck leg croquette  
Grilled eye fillet of beef, mushroom & roasted onion duxelles, horseradish & winter vegetable gratin

### SIDES TO SHARE

Roast potatoes & confit garlic - 12 | Brussels sprouts & parmesan cream - 12

*Entrée & Main - 79 pp*

*Appetiser, Entrée & Main - 99 pp*

## OUR SHARED MENU

### TO START

Venison tartare, duck fat rosti & tarragon sauce  
Potato & leek fritters, roasted garlic mayonnaise

2020 VILAURA 'BLANC DE BLANC' - MARLBOROUGH - 125<sup>ML</sup>

### FIRST

Raw local fish, lovage dressed celery, horseradish cream & green apple  
Marinated octopus, vegetable escabeche & rouille

2024 KIDNAPPERS CHARDONNAY - HAWKE'S BAY - 75<sup>ML</sup>

### SECOND

Roasted Hohepa halloumi, burnt honey & lemon dressed beetroot, candied walnut  
Confit duck croquette, swede purée, mushroom & prune

2024 PINOT NOIR - TE MUNA RD VINEYARD - MARTINBOROUGH - 75<sup>ML</sup>

### MAIN COURSE

*Served with roast potatoes, confit garlic*

Slow cooked glazed lamb shoulder with  
almond cream, anchovy, harissa dressing & cavolo nero

2013 BORDEAUX BLEND 'SOPHIA' - GIMBLETT GRAVELS VINEYARD - 150<sup>ML</sup>

### TO FINISH

Late winter pavlova  
*Soft meringue, hibiscus poached rhubarb, vanilla yoghurt, lemon & almond crumble*

2022 ALPHA DOMUS 'LEONARDA' SEMILLON - HAWKE'S BAY - 60<sup>ML</sup>

*Our Shared Menu - 99 pp*

*Wine to match + 95 pp*