

OUR VEGAN MENU

TO START

Radishes from the garden & pine nut sauce

Sweet & sour fried mushrooms, five spice salt

ENTREE

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

Toasted crumpet, mushroom & horseradish

Warm salad of vegetables from our garden & pea falafel

MAIN COURSE

Potato gnocchi, black truffle & pickled mushroom salad

TO FINISH

Chocolate soft serve, mandarin & hazelnut

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.

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