

To Start

- Citrus and herb marinated olives 8
- Bread roll and whipped butter 6
- Artisan breads for two with award winning NZ olive oil flight 12

Entrées

- Beetroot; pickle, puree, jelly with radish, goat's cheese and almond brittle 17
- Goat's cheese soufflé with cherry tomatoes, spinach 17
- Vodka cured Ōra King Salmon with Campari jelly, ginger, pea, radish and caviar 19
- Chicken liver pate with cornichons, pickled cranberries and bread wafers 16
- Ostrich carpaccio with compressed pear, whipped gorgonzola and raspberry vinaigrette 16
- Hare tortellini in consommé with grilled mushrooms, sugar snaps and micro herbs 17
- Oysters natural with cabernet vinegar pearls POA
- Charcuterie plate; cured meats, terrine, pickles, bread and dips 36

Mains

- Bourbon infused lamb neck with smoked mash, pickled mushroom, mange tout and truffle roast walnuts 34
- Assiette of vegetables; seasonal young root vegetables and greens with walnut praline, pea foam 32
- Beef fillet sous vide medium rare, crumbed short rib with truffled custard, candied garlic and sautéed greens 36
- Market fish, pan fried with almond skordhalia, green gazpacho, roast cherry tomatoes and fried white bait 36
- Pigs trotter stuffed with garlic sausage, green beans, potato puree and truffle sauce 32
- Goat cutlets, spring rolls with spiced lentil puree, sautéed greens, dukkah crusted labne and mint chutney 34
- Wild venison with ricotta gnocchi, caramelised brussel sprouts, blueberry gastrique and parsnip crisps 38

Sides

- Artisan mesclun salad 10
- Home-made wedges with chilli butter 10
- Brussel sprouts with bacon and tarragon mustard butter 10
- Sautéed greens with smoked almonds and fennel oil 10
- Spice roast cauliflower with crispy shallot and spring onion 10

Desserts

- Fruit mélange; compressed, macerated and dried with sorbet and honey yoghurt 17
- Fried bread pudding with caramelised rum, banana and vanilla ice cream 16
- Dark chocolate éclair and milk chocolate shake, raspberry gel 17
- Classic crème brûlée with rhubarb puree and almond tuile 16
- Ice cream 'lollipops' (chocolate vanilla, raspberry, mint) 10
- House made gelato (per scoop) 4.5
- Handmade chocolate truffles 3.5

Cheeses

Served with rice wafers, poached pear, crostini and cherry relish

- Farmhouse Brie, New Zealand (70g) 17
- Kapiti Tuateremoana Cheddar New Zealand (70g) 17
- Gorgonzola Piccante Italy (70g) 17

A selection of all three 36

