

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

Halloumi fritters, brioche crumb, quinoa and broad bean salad, tamarillo jam 17
Goat's cheese soufflé with cherry tomatoes, spinach 17
Blowtorched Ōra King Salmon with muscavado, poached baby apples, preserved lemon puree, homemade prosciutto 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

Lamb belly, loin and sweet breads with crushed peas, truffle barley, baby carrot and puree 34
Freekah Salad with spice roast cauliflower, grilled Mediterranean veg, pomegranate dressing 32
Beef fillet sous vide medium rare, crumbed short rib with truffled custard, candied garlic and sautéed greens 36
Market fish, pan fried on saffron risotto with chorizo stuffed baby squid and piquant sauce 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