

## entree

### Raw Ora King Salmon

beetroot, green apple, shiso, puffed rice

### Out of the Dark Mushrooms

truffle custard, jerusalem artichoke, soubise, chestnut, sorrel (V) (GF)

### Confit Lamb Belly

eggplant chutney, spinach, hummus, feta, mint (GF)

## main

### Long Line Market Fish

diamond shell clams, beetroot, fennel, turnips, tomato, beurre blanc (GF)

### Pasture fed Beef Eye Fillet

forest mushrooms, potato galette, edamame, onion, chervil (GF)

### Canterbury Duck Breast

parsnip, tamarillo, brussels sprouts, macadamia, treviso (GF)

### Butternut Pumpkin Agnolotti

parmesan velouté, sauteed kale, hazelnut, toasted rye (V)

*main meals are served with fresh seasonal greens (lemon butter and almonds)  
and smoked potato mash (chives)*

## dessert

### Dark Chocolate Mousse

dulcey ganache, cocoa sponge, mandarin, frozen peanut (GF available)

### Vanilla Crème Caramel

poached rhubarb, hibiscus, biscotti, frozen white chocolate (GF available)

### Toffee Bosc Pear

brioche french toast, frangipane, speculaas, oats

## cheese

premium cheese selection with spiced apple, honeycomb, handmade quince paste,  
lavosh and line's knækbrød