

entree

Citrus Cured Kingfish

green apple, celery, sea grapes, cultured cream, ponzu, shiso

Southland Lamb

belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta

Courgette & Three Cheese Ballotine

preserved vegetables, summer herbs, lavosh, frozen tomato

main

Long Line Market Fish

spanner crab, sweetcorn, snow peas, iceberg, basil

Pasture Fed Beef Eye Fillet

celeriac, green asparagus, shiitake, onion compote, herb butter

Seared Duck Breast

white onion, leeks, pickled cherries, vermouth, macadamia

Sauteed Ricotta Gnocchi

pumpkin sweet & sour, garden peas, apricot, hazelnut, sorrel

*main meals are served with fresh seasonal greens with toasted garlic butter
and shoestring fries*

dessert

Dark Chocolate Mousse

peanut butter, raspberry, honeycomb, frozen yoghurt

Vanilla Crème Caramel

poached peach, elderflower, granola, buttermilk

Green Tea and Miso

passionfruit, caramelized white chocolate, strawberries, miso ice cream

cheese

premium cheeses w saffron pear, dates, handmade

quince paste, buckwheat lavosh