

entree

Cured Kingfish

ginger, tomato dashi, avocado, shiso, crispy rice (GF)(DF)

Salt Baked Baby Beets

figs, poached radish, curd, walnuts, sorrel (V) (GF)

Free Range Pork Belly

scallop, swede, date puree, witloof, puffed crackling (GF)

main

Long Line Market Fish

prawn, cauliflower, almond, olive, orange, herbs (GF)

Pasture fed Beef Eye Fillet

sauteed leek, forest mushroom, onion, chervil (GF)

Canterbury Duck Breast

parsnip, poached plum, fennel, macadamia, treviso (GF)

Twice Cooked Cauliflower

spinach crème, goat cheese, sauteed kale, chestnut, buckwheat (GF) (V)

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

dessert

Chocolate and Amaretto

raspberry, dulcey, green tea, pistachio praline, amaretto ice cream (GF available)

Tonka Bean Custard

blueberry, caramelised coconut, white chocolate, filo, lemon

Hazelnut Parfait

macerated cherries, hibiscus gel, ginger, buffalo yoghurt ice cream (GF)