

entree

Raw Ora King Salmon

buttermilk, horseradish, avocado, roe, dill (GF)

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)

Hawke's Bay Lamb Rack

sweetbreads, carrot, pine nuts, liquorice, sorrel butter (GF available)

Buffalo Ricotta Gnocchi

crushed peas, lemon, black olive, dried tomato, parmesan (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)

Feijoa & Apple Mille Feuille

almond mousse, blueberry, caramelised chocolate, feijoa sorbet

Cardamom Semifreddo

passionfruit, yoghurt, lemon verbena, frozen coconut

cheese

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