

entree

Hawke's Bay lamb belly, eggplant, rosemary, yoghurt,
Vivienne's sprouting peas (GF)

Mushroom velouté, soft egg, NZ red Leicester,
textured onion, wild cress (V)

Ora King salmon, South Island wasabi,
avocado, apple, lemon (GF)

main

Freedom Farms pork belly, parsnip, cider apple,
sage & onion, crackling (GF)

Local market fish, fennel, spanner crab,
cauliflower, samphire, sorrel (GF)

Hereford grass-fed eye fillet, pumpkin,
leek, shiitake, ox cheek, garlic (GF)

Tarragon gnocchi, mascarpone, Swiss chard,
eggplant, pumpkin, tomato (V)

*main meals are served with green beans (with spinach, pine nuts & tarragon butter) and
roasted potatoes (with shallot, oregano & watercress)*

dessert

53% chocolate, passionfruit, hazelnut, coconut, freeze dried raspberry

Meyer lemon curd, frozen yoghurt, blackberry,
vanilla, sherbet

Ginger grilled pear, ginger beer, gingerbread,
caramelised oats