

entree

Hawke's Bay lamb belly, chèvre, mint,
kumara, green peas (GF)

Roasted tomato consommé, Clevedon
mozzarella, olive, garlic, basil

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

main

Local market fish, zucchini, sweetcorn,
octopus, sea asparagus (GF)

Hereford grass-fed eye fillet, celeriac, smoked
mushroom, garlic, ox cheek (GF)

Gameford Lodge duck breast, carrot, smoked
beetroot, citrus, pine nuts

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

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

dessert

53% Chocolate, strawberry, macadamia,
tarragon, olive oil

Passionfruit curd, frozen yoghurt,
blackberry, vanilla, sherbet

Ginger grilled pear, ginger beer, ginger
bread, caramelised oats

cheese

three premium NZ cheeses served with grapes, quince, walnuts
and house made lavosh