

entree

Raw Kingfish, cucumber, kimchi, black
sesame, avocado, lime

Autumn mushrooms, brioche, black garlic, leek,
truffled egg emulsion, pine nuts (V)

Hawke's Bay Lamb Belly, chèvre, kumara,
mint, garden peas (GF)

main

Hereford Grass-fed Eye Fillet, carrot, sugar snap,
shiitake, ox cheek, tarragon mustard (GF)

Free Range Pork Belly, parsnip, cider apple,
sage & onion, crackling (GF)

Roast Cauliflower Risotto, parmigiano reggiano,
curry leaf, ras el hanout, mascarpone (V)(GF)

Local Market Fish, cauliflower, spinach,
crab, capers, fennel, tomato (GF)

*main meals are served with green beans (with roasted sesame and crispy shallots)
and roasted potatoes (with salsa verde, Italian olives, smoked sour cream)*

dessert

Chocolate and Berry, 53% chocolate, raspberry,
macadamia, olive oil

Yuzu Curd, shortbread, yoghurt, blackberry,
matcha, sherbet

Banana and Toffee, cream cheese, rum raisin,
gingerbread, oats

cheese

three premium cheeses served with grapes, spiced date chutney,
walnuts, house made lavosh and line's knækbrød