

entree

Tea-dusted seared tuna, umeboshi, miso, cucumber, wasabi

(gluten free version available)

(GF) Seared venison loin, smoked parsnip, sour cherry,
almond and chestnut

(V) Goat's cheese and macadamia beignet,
saffron pear, beetroot, honey

main

Roasted lamb rack, dukkah, aubergine escabeche,
puy lentils, buttercup

(GF) Crispy skin Akaroa salmon, green papaya &
chili, avocado

(GF) Black Angus eye fillet, braised beef cheek, mushroom,
pea, celeriac, smoked butter

(V) Parmesan & thyme polenta, butternut, chargrilled
vegetables, ong choy, seeds

*main meals are served with green beans, tarragon butter, pinenuts & spinach, and
kumara, onion crème fraiche & wild watercress*

dessert

Salted 53% chocolate, rosemary, burnt orange,
cherry, pistachio, olive oil

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

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