

entree

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

Charred new season asparagus, red cheddar, soured cream,
pickled onion, fermented garlic (GF) (V)

Ora King salmon, South Island wasabi, green apple,
beetroot, wild rice (GF)

main

Market fish, scallop, cockles, saffron tomato,
orange & kumara (GF)

Roasted lamb rack, dukkah, aubergine escabeche,
puy lentils, buttercup (GF)

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

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

*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