

MOTHER'S DAY 2016

Menu only - **\$75**, or **\$85** including a 'Chambord Royale' cocktail with
Black Raspberry liqueur and Prosecco

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, green apple,
beetroot, wild rice (GF)

main

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

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

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

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

OPTIONAL EXTRAS \$9

*Agria potato chips, thyme flavours
Green beans, spinach, tarragon butter, NZ pinenuts
Truffled cos salad, sherry vinegar, aged parmesan, rye*

dessert

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

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

Ginger grilled pear, ginger beer, gingerbread,
caramelised oats