

ENTRÉE

(V)	Roasted Tomato Consommé	22
	clevedon mozzarella, olive, garlic, basil RECOMMENDED MATCH: Middle Earth Sauvignon Blanc 2016	
	NZ Whitebait	28
	egg, rye, lemon, crème fraîche RECOMMENDED MATCH: Champagne Pol Roger Reserve NV	
(GF)	Seared Scallops	28
	brown butter, jamon, cucumber, spring herbs RECOMMENDED MATCH: Kumeu River Pinot Gris 2015	
(GF)	Marlborough Ora King Salmon	24
	South Island wasabi, avocado, apple, lemon RECOMMENDED MATCH: Mon Cheval Riesling 2014	
(GF)	Hawke's Bay Lamb Belly	26
	broad beans, chevre, kumara, sprouting peas RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2010	
	Raukumara Venison Tartare	26
	peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Huerta de Albala Barbazul 2013	

MAIN

(GF)	Freedom Farms Pork Belly	39
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2012	
(V)	Open Lasagne	35
	mushroom, goat cheese, celeriac, zucchini, pine nuts RECOMMENDED MATCH: Rockburn Estate Pinot Noir 2014	
(GF)	Local Market Fish	39
	zucchini, sweetcorn, octopus, sea asparagus RECOMMENDED MATCH: Prophet's Rock Dry Riesling 2013	
(GF)	Hawkes Bay Lamb Rump	42
	red capsicum, smoked eggplant, green garlic, zucchini RECOMMENDED MATCH: Lealtanza Reserva Rioja 2008	
(GF)	Hereford Grass Fed Eye Fillet	42
	celeriac, smoked mushroom, garlic, ox cheek RECOMMENDED MATCH: Man O' War Ironclad 2011	
(GF)	Gameford Lodge Duck Breast	42
	carrot, smoked beetroot, citrus, pine nuts RECOMMENDED MATCH: Chateau Thivin Brouilly Reverdon 2014	
(GF)	Black Angus 450g Rib Eye on the Bone	48
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Coleraine 2005	
(GF)	Black Angus 600g Rib Eye on the Bone	59
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Coleraine 2005	

SIDES

(GF) Agria potato chips, thyme flavours	10
(GF) Roasted beetroot, pickled carrot, curd, seeds	10
(GF) New season potatoes, shallot, oregano, watercress	10
(GF) Green beans, jamon, tarragon butter	10
(GF) Truffled cos, sherry vinegar, aged parmesan, rye	10

GF = GLUTEN FREE V = VEGETARIAN

DESSERTS

53% Chocolate

strawberry, macadamia, tarragon, olive oil
RECOMMENDED MATCH: Wooing Tree Tickled Pink 2015

17

Ginger Grilled Pear

ginger beer, gingerbread, caramelised oats
RECOMMENDED MATCH: Stone Paddock Isabella 2009

17

Passionfruit Curd

frozen yoghurt, blackberry, vanilla, sherbet
RECOMMENDED MATCH: Donnafugata Kabir Moscato 2014

17

Rhubarb & Custard

rhubarb, custard, pistachio, caramelised white chocolate
RECOMMENDED MATCH: Aurum Port Molyneux 2012

17

Truffles

raspberry, dulce de leche, macadamia
RECOMMENDED MATCH: Espresso Martini

14

NZ Cheese Selection

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

26