

entree

Sugar Cured Salmon

verjus, raspberry, radish, cultured cream, roe (GF)

South Island Wild Venison Loin

beetroot and black garlic, plum, hazelnut vinaigrette (GF)

Tomato & Melon Salad

consommé, toasted grains, smoked feta (V) (GF)

main

Long Line Market Fish

farfalle, sweetcorn, prawn, beurre blanc, summer herbs (GF available)

Pasture fed Beef Eye Fillet

beef cheek, forest mushrooms, parsnip, sorrel (GF available)

Seared Duck Breast

parmesan beignet, celeriac, peach, chamomile, macadamia, manjari jus (GF available)

Eggplant & Tofu Dumplings

eggplant puree, snow peas, shiitake, watercress (V)

dessert

Dark Chocolate Mousse

mascarpone, cherries, almond sponge, coffee jelly, dulcey (GF available)

Vanilla Crème Caramel

poached rhubarb, jasmine, brown butter, biscotti, buttermilk ice cream (GF available)

Cheesecake and Blueberry

hazelnut streusel, green apple, blueberry sorbet

cheese

premium cheeses w spiced apple, honeycomb, handmade quince paste, lavosh