

entree

Sugar Cured Salmon

lemon gel, grapes, radish, cultured cream, cucumber jus (GF)

South Island Wild Venison Loin

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

Courgette & Three Cheese Ballotine

green asparagus, almond, pearl barley, dill (V) (GFA)

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

goat cheese, celeriac, mandarin, fennel, macadamia, Manjari jus (GF available)

Eggplant & Tofu Dumplings

edamame, soy, shiitake, pine nuts, watercress (V)

dessert

Dark Chocolate Mousse

mascarpone, toffee pear, almond sponge, ginger, cardamom (GF available)

Vanilla Crème Caramel

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

Cheesecake and Feijoa

hazelnut streusel, blueberry, feijoa sorbet

cheese

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