

entree

Citrus Cured Kingfish

green apple, celery, sea grapes, cultured cream, ponzu, watercress

Southland Lamb

belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta

Courgette & Three Cheese Ballotine

preserved vegetables, spring herbs, lavosh, frozen tamarillo

main

Long Line Market Fish

mussels, haricot blanc, bagna cauda, capsicum, witloof

Pasture Fed Beef Eye Fillet

celeriac, green asparagus, shiitake, onion compote, herb butter

Seared Duck Breast

beetroot & black garlic, snow peas, macadamia, orange

Eggplant & Tofu Dumplings

edamame, soubise, shiitake, pine nuts, watercress

*main meals are served with fresh seasonal greens with toasted garlic butter
and smoked potato mash*

dessert

Dark Chocolate Mousse

peanut butter, mandarin, honeycomb, buttermilk

Vanilla Crème Caramel

poached pear, elderflower, granola, buffalo yoghurt

Green Tea and Miso

passionfruit, caramelized white chocolate, strawberries, miso ice cream

cheese

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