

entree

Hawke's Bay lamb belly, chevre, mint,
kumara, sprouting peas (GF)

New Season Asparagus, Mt Eliza red Leicester,
fermented garlic, sour cream, buckwheat

Ora King salmon, South Island wasabi,
avocado, apple, lemon (GF)

main

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

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

Hereford grass-fed eye fillet, celeriac, smoked
mushroom, garlic, ox cheek (GF)

Open lasagne, mushroom, chevre, celeriac,
zucchini, pine nuts (V)

*main meals are served with green beans (with jamon & tarragon butter) and
roasted potatoes (with shallot, oregano & watercress)*

dessert

53% Chocolate, strawberry, macadamia, tarragon, olive oil

Passionfruit curd, frozen yoghurt, blackberry,
vanilla, sherbet

Ginger grilled pear, ginger beer, gingerbread,
caramelised oats