

entree

Hawke's Bay lamb belly, chēvre, mint, kumara, green peas (GF)

Roasted tomato consommé, Clevedon mozzarella, olive, garlic, basil

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, zucchini, sweetcorn, octopus, sea asparagus (GF)

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

Open lasagne, mushroom, chēvre, celeriac, zucchini, pine nuts (x)

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