

## entree

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

Clevedon Buffalo Mozzarella, black garlic,  
sour cream, pickled vegetables, walnuts

Kingfish, South Island wasabi,  
avocado, miso, coriander (GF)

## main

Hereford grass-fed eye fillet, jerusalem artichoke,  
carrot, chestnut, chardonnay mustard (GF)

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

Local market fish, fennel, cauliflower,  
spanner crab, grape (GF)

Wild mushroom cannelloni, ricotta, jerusalem  
artichoke, chestnut, sprouts (V)

*main meals are served with green beans (with green garlic, buttermilk & almonds)  
and roasted potatoes (with shallot, oregano & watercress)*

## dessert

53% Chocolate, raspberry, macadamia, caramel, olive oil

Passionfruit curd, frozen yoghurt, blackberry,  
vanilla, sherbet

Mandarin textures, cream cheese, gingerbread,  
oats, coriander