

entree

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

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

Wild mushrooms, chawanmushi, seaweed,
Asian chive, edamame, pine nuts (GF)

main

Hereford grass-fed eye fillet, ox cheek, carrot, pearl onion,
shiitake, chardonnay mustard (GF)

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

Local market fish, cloudy bay clams, fennel,
tomato, brown butter, capers (GF)

Spinach & ricotta cannelloni, eggplant, tomato,
artichoke, olive, lemon (V)

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

dessert

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

Passionfruit curd, frozen yoghurt, blackberry,
vanilla, sherbet

Mandarin textures, cream cheese, gingerbread,
oats, coriander