

## entree

Seared Scallops, brown butter, dill pickles,  
jamon mangelica, parsley (GF)

Aged cheddar gnocchi, French onion, black garlic,  
toast, golden mustard (V)

Raukumara Wild Venison Tartare, peppercorn,  
capers, pickled red onion, young mustard

## main

Hereford Grass-fed Eye Fillet, charred leek, jerusalem artichoke,  
shiitake, ox cheek, tarragon mustard (GF)

Free Range Pork Belly, parsnip, cider apple,  
sage & onion, crackling (GF)

Saffron Ravioli, mushroom, mozzarella,  
jerusalem artichoke, celeriac, pine nuts (V)

Local Market Fish, cauliflower,  
spinach, crab, capers (GF)

*main meals are served with green beans (with roasted sesame and crispy shallots)  
and roasted potatoes (with roast chicken & lemon butter, marjoram)*

## dessert

Chocolate & Orange, feuilletine, hazelnut, cocoa

Passionfruit Curd, frozen yoghurt, blackberry,  
vanilla, sherbet

Banana and Toffee, cream cheese, rum raisin,  
gingerbread, oats