

entree

Sugar Cured Kingfish

yuzu, avocado, green apple, wakame, daikon, dill (GF)

New Season Green Asparagus

confit yolk, mushroom crême, shiitake, rye (V)(GF)

Free Range Pork Belly

carrot puree, dates, witloof, crackling (GF)

main

Long Line Market Fish

cauliflower, almond, black olive, orange, nasturtium (GF)

Pasture fed Beef Eye Fillet

agria butter, asparagus, black trumpet, onion, chervil (GF)

Hawke's Bay Lamb Rump

eggplant puree, pine nuts, sultanas, smoked hummus, feta (GF)

Buffalo Ricotta Gnocchi,

goat cheese crême, chestnut, sauteed kale, crispy onion, walnuts (V)

*main meals are served with seasonal greens (with lemon butter)
and skin on shoestring fries with truffle salt*

dessert

Chocolate and Amaretto

blood orange, dulcey, green tea, pistachio praline, amaretto ice cream

Tahitian Vanilla Bean Crême Brûlée

blueberry, hibiscus gel, mint snow, white chocolate (GF)

Caramel Poached Pear

pumpkin custard, butterscotch, sultanas, honeycomb, rum ice cream