

## entree

### Raw Ora King Salmon

buttermilk, horseradish, avocado, roe, dill (GF)

### Salt Baked Baby Beets

figs, poached radish, curd, walnuts, sorrel (V) (GF)

### Free Range Pork Belly

scallop, swede, date puree, witloof, puffed crackling (GF)

## main

### Long Line Market Fish

prawn, cauliflower, almond, olive, orange, herbs (GF)

### Pasture fed Beef Eye Fillet

sauteed leek, forest mushroom, onion, chervil (GF)

### Hawke's Bay Lamb Rack

sweetbreads, carrot, pine nuts, liquorice, sorrel butter (GF available)

### Buffalo Ricotta Gnocchi

crushed peas, lemon, black olive, dried tomato, parmesan (V)

*main meals are served with fresh broccolini (lemon butter and almonds)  
and smoked potato mash (chives)*

## dessert

### Chocolate and Amaretto

raspberry, dulcey, green tea, pistachio praline, amaretto ice cream (GF available)

### Feijoa & Apple Mille Feuille

almond mousse, blueberry, caramelised chocolate, feijoa sorbet

### Cardamom Semifreddo

passionfruit, yoghurt, lemon verbena, frozen coconut (GF available)