

entree

Hawke's Bay lamb belly, eggplant, rosemary, yoghurt,
Vivienne's sprouting peas (GF)

Mushroom velouté, soft egg, NZ red Leicester,
textured onion, wild cress (V)

Ora King salmon, South Island wasabi,
beetroot, ginger, shiso (GF)

main

Local market fish, fennel, spanner crab,
cauliflower, samphire, sorrel (GF)

Hereford grass fed eye fillet, pumpkin, leek,
shiitake, ox cheek, garlic

Gameford Lodge duck breast, carrot, smoked
beetroot, citrus, pine nuts

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

*main meals are served with green beans (with spinach, pine nuts & tarragon butter)
and roasted potatoes (with shallot, oregano, watercress)*

dessert

53% chocolate, passionfruit, coconut, hazelnut, freeze dried raspberry

Meyer lemon curd, frozen yoghurt,
blackberry, vanilla, sherbet

Ginger grilled pear, ginger beer, ginger bread,
caramelised oats

cheese

three premium cheeses served with grapes, quince, walnuts
and house made lavosh