

entree

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

Clevedon Buffalo Mozzarella, black garlic,
sour cream, pickled vegetables, walnuts (GF)

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

main

Local market fish, zucchini, sweetcorn,
spanner crab, sea asparagus (GF)

Hereford grass-fed eye fillet, celeriac, smoked
mushroom, garlic, ox cheek (GF)

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 green garlic and buttermilk dressing and almonds)
and roasted potatoes (with shallot, oregano, watercress)*

dessert

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

Passionfruit curd, frozen yoghurt,
blackberry, vanilla, sherbet

Mandarin textures, cream cheese, gingerbread,
oats, coriander

cheese

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