

## 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, fennel, cauliflower,  
spanner crab, grape (GF)

Hereford grass-fed eye fillet, jerusalem artichoke,  
carrot, chestnut, chardonnay mustard (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 cheeses served with grapes, quince, walnuts  
and house made lavosh