

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
hock, celeriac, hazelnut

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

Wild mushroom cannelloni, ricotta, Jerusalem
artichoke, chestnut, sprouts (V)

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, date chutney, walnuts
and house made lavosh