

entree

New Season Asparagus, parmesan, fermented
garlic, pine nuts, saffron onion (GF)

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

Raw NZ King Salmon, miso, avocado,
daikon, tapioca (GF)

main

Hereford grass-fed eye fillet, ox cheek, carrot, pearl onion,
shiitake, chardonnay mustard (GF)

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

Local market fish, cloudy bay clams, fennel,
tomato, brown butter, capers (GF)

Wild mushroom cannelloni, ricotta, eggplant,
tomato, artichoke, olive (V)

*main meals are served with green beans (with green garlic, buttermilk & almonds)
and agria potatoes (with shallot, oregano & spring onion)*

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, spiced date chutney, walnuts,
house made lavosh, and line's knækbrød