

entree

Seared Scallops, chicken emulsion, charred
sweetcorn, zucchini, kombu (GF)

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

Raukumara Wild Venison Tartare, peppercorn,
caper, pickled red onion, young mustard

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

Fresh Kumeu Strawberries, cream cheese,
gingerbread, oats, tarragon

cheese

three premium cheeses served with grapes, spiced date chutney, walnuts,
house made lavosh, and line's knækbrød