

entree

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

Charred Zucchini, 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, charred leek,
chestnut, shiitake, ox cheek, tarragon mustard

Freedom Farms Pork Belly, parsnip,
cider apple, sage & onion, crackling (GF)

Local Market Fish, cauliflower,
spinach, crab, capers (GF)

Saffron Ravioli, mushroom, mozzarella,
chestnut, celeriac, pine nuts (V)

*main meals are served with green beans (with roasted sesame and crispy shallots)
and roasted potatoes (with roast chicken & lemon butter, marjoram)*

dessert

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

Passionfruit Curd, frozen yoghurt, blackberry,
vanilla, sherbet

Banana and Toffee, cream cheese, rum raisin,
gingerbread, oats

cheese

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