

entree

Raw Kingfish, cucumber, kimchi, black
sesame, avocado, lime

New Season Asparagus, black garlic, pickled
red onion, hollandaise, pine nuts (V)(GF)

Hawke's Bay Lamb Belly, chèvre, kumara,
mint, garden peas (GF)

main

Hereford Grass-fed Eye Fillet, carrot, sugar snap,
shiitake, ox cheek, tarragon mustard (GF)

Free Range Pork Belly, parsnip, cider apple,
sage & onion, crackling (GF)

Saffron and Mushroom Ravioli, buffalo
mozzarella, celeriac, cashew, tomato (V)

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

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

dessert

Chocolate and Berry, 53% chocolate, raspberry,
macadamia, olive oil

Yuzu Curd, shortbread, yoghurt, blackberry,
matcha, 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