

entree

Sugar Cured Kingfish, beetroot, coconut,
cucumber, salmon roe, crispy rice, dill (GF)

Out of The Dark Mushrooms, brie custard,
brioche, macadamia, pine oil (V)

Confit Duck, spinach puree,
kohlrabi, black garlic, kawakawa (GF)

main

Long Line Market Fish, clams, leek puree,
baby fennel, radish, black olive, chervil (GF)

Pasture fed Beef Eye Fillet, celeriac,
braised beef cheek, shiitake, edamame, turnip, charcoal (GF)

Free Range Pork Belly, parsnip puree,
sautéed leek, prunes, caramelised onion, watercress (GF)

Buffalo Ricotta Gnocchi, cauliflower crème, dates,
sautéed kale, crispy onion, walnuts (V)

*main meals are served with green beans (with almond & lemon)
and smoked potato mash*

dessert

Chocolate and Plum, chocolate mousse,
spiced plums, dulce de leche, cocoa tuille

Tahitian Vanilla Bean Brûlée, rhubarb,
hibiscus gel, mint, frozen white chocolate (GF)

Caramel Poached Pear, pumpkin custard,
butterscotch, sultanas, honeycomb, rum ice cream (GF)

cheese

premium cheese selection with spiced apple, honeycomb, handmade quince
paste, house made lavosh and line's knækbrød