

## entree

### Sugar Cured Kingfish

yuzu, avocado, green apple, wakame, daikon, dill (GF)

### New Season Green Asparagus

confit yolk, mushroom crème, shiitake, rye (V)(GF)

### Free Range Pork Belly

carrot puree, dates, witloof, crackling (GF)

## main

### Long Line Market Fish

cauliflower, almond, black olive, orange, nasturtium (GF)

### Pasture fed Beef Eye Fillet

agria butter, asparagus, black trumpet, onion, chervil (GF)

### Hawke's Bay Lamb Rump

eggplant puree, pine nuts, sultanas, smoked hummus, feta (GF)

### Buffalo Ricotta Gnocchi,

goat cheese crème, chestnut, sauteed kale, crispy onion, walnuts (V)

*main meals are served with seasonal greens (with lemon butter)  
and skin on shoestring fries with truffle salt*

## dessert

### Chocolate and Amaretto

blood orange, dulcely, green tea, pistachio praline, amaretto ice cream

### Tahitian Vanilla Bean Crème Brûlée

blueberry, hibiscus gel, mint snow, white chocolate (GF)

### Caramel Poached Pear

pumpkin custard, butterscotch, sultanas, honeycomb, rum ice cream

## cheese

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