

entree

Raw Ora King Salmon

beetroot, green apple, shiso, puffed rice

Out of the Dark Mushrooms

truffle custard, jerusalem artichoke, soubise, chestnut, sorrel (V) (GF)

Confit Lamb Belly

eggplant chutney, spinach, hummus, feta, mint (GF)

main

Long Line Market Fish

diamond shell clams, beetroot, fennel, turnips, tomato, beurre blanc (GF)

Pasture fed Beef Eye Fillet

forest mushrooms, potato galette, edamame, onion, chervil (GF)

Canterbury Duck Breast

parsnip, tamarillo, brussels sprouts, macadamia, treviso (GF)

Butternut Pumpkin Agnolotti

parmesan velouté, sauteed kale, hazelnut, toasted rye (V)

*main meals are served with fresh seasonal greens (lemon butter and almonds)
and smoked potato mash (chives)*

dessert

Dark Chocolate Mousse

dulcey ganache, cocoa sponge, mandarin, frozen peanut (GF available)

Vanilla Crème Caramel

poached rhubarb, hibiscus, biscotti, frozen white chocolate (GF available)

Toffee Bosc Pear

brioche french toast, frangipane, speculaas, oats

cheese

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