

## MOTHER'S DAY 2017

Menu only - **\$85**, or **\$95** including a 'Chambord Royale' cocktail with Chambord liqueur and Mionetto Prosecco

### entree

Hawke's Bay lamb belly, chèvre, mint,  
kumara, green peas (GF)

Clevedon Buffalo Mozzarella, black garlic,  
sour cream, pickled vegetables, walnuts

Kingfish, South Island wasabi,  
avocado, miso, coriander (GF)

### main

Freedom Farms pork belly, parsnip, cider apple,  
sage & onion, crackling (GF)

Local market fish, fennel, cauliflower,  
spanner crab, grape (GF)

Hereford grass-fed eye fillet, celeriac, smoked  
mushroom, garlic, ox cheek (GF)

Open lasagne, mushroom, chèvre, celeriac,  
zucchini, pine nuts (V)

#### OPTIONAL EXTRAS \$10

*Skin on shoestring fries, porcini salt, thyme  
Green beans, green garlic, buttermilk, almonds  
Truffled cos salad, aged parmesan, rye*

### dessert

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

Passionfruit curd, frozen yoghurt, blackberry,  
vanilla, sherbet

Mandarin textures, cream cheese, gingerbread,  
oats, coriander