

ENTRÉE

(GF)	Raw NZ King Salmon miso, avocado, daikon, tapioca RECOMMENDED MATCH: Yealands SV Grüner Veltliner 2016	25
	New Zealand Whitebait Sandwich sourdough, lemon, watercress, crème fraîche RECOMMENDED MATCH: Champagne Pol Roger NV	28
(V)(GF)	New Season Asparagus parmesan, fermented garlic, pine nuts, saffron onion RECOMMENDED MATCH: Peregrine Rastasburn Riesling 2014	23
(GF)	Seared Scallops chicken emulsion, charred sweetcorn, zucchini, kombu RECOMMENDED MATCH: Matawhero SV Chardonnay 2016	28
(GF)	Hawke's Bay Lamb Belly chevre, kumara, mint, garden peas RECOMMENDED MATCH: Mitolo The Nessus Shiraz 2014	26
	Raukumara Venison Tartare peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2015	26

MAIN

(GF)	Freedom Farms Pork Belly	39
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2013	
(V)	Wild Mushroom Cannelloni	35
	eggplant, tomato, artichoke, olive, lemon RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2014	
(GF)	Local Market Fish	39
	cloudy bay clams, fennel, tomato, brown butter, capers RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015	
(GF)	Hawkes Bay Lamb	42
	capsicum, chickpea, feta, artichoke, pistachio RECOMMENDED MATCH: SQM The Gravels Syrah 2014	
(GF)	Hereford Grass Fed Eye Fillet	42
	ox cheek, carrot, pearl onion, shiitake, chardonnay mustard RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011	
(GF)	Gameford Lodge Duck Breast	42
	beetroot, eggplant, mandarin, cashew, spring onion RECOMMENDED MATCH: Peregrine Pinot Noir 2014	
(GF)	Black Angus 450g Rib Eye on the Bone	48
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2015	
(GF)	Black Angus 600g Rib Eye on the Bone	59
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2015	

SIDES

(GF) Skin on shoestring fries, porcini salt, thyme	10
(GF) Roasted beetroot, pickled carrot, curd, seeds	10
(GF) Agria potatoes, shallot, oregano, spring onion	10
(GF) Green beans, green garlic, buttermilk, almonds	10
(GF) Truffled cos, sherry vinegar, aged parmesan, rye	10

GF = GLUTEN FREE V = VEGETARIAN

DESSERTS

- 53% Chocolate** 17
raspberry, macadamia, caramel, olive oil
RECOMMENDED MATCH: Donnafugata Kabir Moscato 2015
- Fresh Kumeu Strawberries** 17
cream cheese, gingerbread, oats, tarragon
RECOMMENDED MATCH: Gibbston Valley Late Harvest 2014
- Passionfruit Curd** 17
frozen yoghurt, blackberry, vanilla, sherbet
RECOMMENDED MATCH: Alluviale Anobli Sauvignon Blanc 2008
- (GF) **Rhubarb & Custard** 17
rhubarb, custard, pistachio, caramelised white chocolate
RECOMMENDED MATCH: Forrest Botrytised Riesling 2016
- (GF) **Truffles** 14
raspberry, dulce de leche, macadamia
RECOMMENDED MATCH: Espresso Martini
- Cheese Selection** 36
three premium cheeses served with grapes, spiced date chutney, walnuts,
house made lavosh, and line's knækbrød