



starters

seasonal oysters lemon, chardonnay vinegar	(weather permitting)	\$4.50 each
chicken liver parfait mandarin, thyme, apple puree, walnuts, bread		\$19.00
marinated market fish coconut yoghurt, orange, pickled mushroom, basil sorbet		\$20.00
heirloom tomatoes tomato tea, burrata, parma ham, torched strawberries		\$20.00
asparagus puffed buckwheat, peas, broad beans, home-made ricotta		\$20.00

mains

lamb rump charred baby onion, swede, spring greens, macadamia puree		\$42.00
venison fillet red cabbage and apple puree, crisp goat cheese, baby beetroot, truffle jus		\$44.00
pancetta wrapped pork loin parsnip, caramelized apple, carrots, cavolo nero		\$40.00
beef eye fillet beef short rib, celeriac, balsamic baby onions, New Zealand spinach		\$44.00
duck breast salted cherry, onion molasses, baby kumara, bok choy, sesame and ginger dressing		\$42.00
market fish see waiter		\$40.00
roasted miso eggplant coriander yoghurt, shiitake mushrooms, pine nut and golden raisin dressing		\$38.00

sides **\$10.00 each**

roasted baby potatoes
seasonal vegetables
garden salad

Head chef : Kayne Coubray



desserts **\$18.00 each**

passion fruit cream
coconut gel, mango sorbet, sable, meringue

vanilla panna cotta
textures of strawberry, pistachio praline, black sesame

chocolate and olive oil ganache
chocolate aero, honeycomb, mandarin, miso caramel ice-cream

affogato (without Frangelico \$9.50) **\$19.50**

lemon sorbet **\$19.50**
Sparkling wine

selection of cheeses -see wait staff-
one cheese **\$15.00**
two cheeses **\$28.00**
three cheeses **\$40.00**
served with walnuts, crackers, preserves, honeycomb, bread

ports	glass	bottle
ware's vintage port 2003 (magnum)		\$560.00
dows 10 year old tawny	\$17.00	\$160.00
dows 20 year old tawny	\$27.00	\$260.00

coffees:
long black, espresso **\$4.50**
latte, hot chocolate, cappuccino, flat white **\$5.00**
selection of herbal teas **\$4.00**

Head chef : Kayne Coubray