

ENTREE

King Ora Salmon – fennel puree, pickled heirloom carrots, crisped wakame, watercress (GF)*(Rich fish, aniseed sweetness, crunch & freshness, earthiness, peppery finish)***Beef Carpaccio – red wine pickled onions, pecorino, crisped shallots, radishes, arugula***(Velvet textures, buttery pecorino is cut by the onions, shallots for texture, peppery finish)***Venison Tartare – soy mayonnaise, crispbread, pork crackling, toasted walnuts, coral mustard***(Rich, indulgent dish combining earthiness from soy, salt from crackling and coral mustard for freshness)***Confit Duck – frisee, turnips, hazelnuts, pearl barley, sauce chutney (DF, GF)***(Decadent salad with bitter frisee, sweet turnips and chutney and hearty pearl barley risotto)***Escabeche of Mackerel – sourdough, shaved fennel, marjoram, olive crumble (DF)***(Mediterranean at it's best, rich oily mackerel marinated in vinegar, saffron and garlic, brought to life by the fresh garnish of fennel and olive)***Smoked Duck – beetroot, hazelnuts, radish, sorrel (DF, GF)***(Smoked in-house with tea and brown sugar, earthy notes from hazelnuts and beetroot, taken to new heights with zesty sorrel)***Pickled Heirloom Carrots – savoury yeast, salted yoghurt, crisped cavolo nero, compressed cucumber (DF)***(A light yet filling affair, carrots pickled to awaken the tastebuds, to an attack by bitter, salty and crisp textures, tied together by a refreshing yoghurt sauce)*

MAIN

Pan Seared Blue Nose – jerusalem artichoke puree, edamame, shitake, oxtail sauce (GF)*(The mother of all fish dishes, the sweet steak-like texture of the blue nose is the perfect companion for rich meat based sauces, the fresh edamame and nutty puree make this a plate licking dish)***Confit Pork Belly – cassoulet, fennel, orange, thyme, macadamia crumb (GF)***(Succulent pork belly with our ever famous crackling on top of a rich tomato based cassoulet of haricot beans, fennel, orange and thyme add aromas and depth)***Crisp Skinned Chicken Breast – parsnip puree, puffed quinoa, broad beans, artichoke chips, jus gras (GF)***(Juicy chicken breast cooked at 70oc, sweet puree, nutty almost popcorn like hit from the quinoa and artichokes)***Merlot Braised Short Rib – smoked potato puree, speck, caper parsley salad (GF)***(Winter at it's best, deep flavours of tannins, grapes, smoke, all cut in half by a lovely fresh parsley salad)***Alpine Lamb Rump – butternut squash puree, sautéed spinach, quince gel, crisped kale (GF)***(The best of NZ lamb, an all round dish with sweet butternut, bitter kale, succulent spinach tied together by a rich quince gel)*

DESSERT

Chocolate Tart - orange anglaise, cherries

(Decadence at it's pinnacle, bittersweet chocolate, creamy citrus anglaise, pickled cherries)

Brulee - vanilla, spices, pistachio praline

(Who doesn't like vanilla custard with that famous crunch of sugar!)

Citron Tart - spiced syrup, vanilla cream

(Sharp citrus tart with rich cream, a perfect way to finish any of our mains)

PETIT FOURS

Mini "banoffee pies" - sweet pastry case filled, banana cream, coffee infused mascarpone

Salted caramel tartlets

Mini Cointreau orange cakes - a dollop of whipped chocolate ganache, crystallised orange zest (jaffa flavour")

Rose water and raspberry jelly cups - sugared edible flowers

Passion fruit pannacotta shot glasses - set mango jelly

Apple and cinnamon upside down cakes - vanilla thickened cream, salted caramel dehydrated pineapple shards

Seasonal Fruit Tart - sweet pastry, frangipani, seasonal fresh Fruit

