



3rd December 2017

Sourdough with Cultured Butter or Wagyu Beef Fat Butter **4**

Crispy Chicken Skin, Brisket Rub and Ponzu **10** Warm Olives **9**

Pan Roasted and Pickled Mushrooms with Harissa, Thyme and Lemon **13**

Grilled Halloumi, Red Pepper Relish, Kawakawa Oil and Toasted Bread (3) **15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**

Smoked Fish Brandade with Karengo Rice Crackers **13**

Pan Fried Ox Tongue, Dried Tomato Dressing, White Anchovy and Red Quinoa **15**

Seared Tuna, Yuzu and Coriander Dressing, Puffed Black Rice and Pickled Karengo **16**



Local Asparagus, Sour Cream, Prosciutto, Truffle Mayonnaise and Dill Oil **20**

Pan Roasted Fish, New Season BBQ Sweet Corn Broth, Crispy Corn and Herbs **25**

Seared Lamb Backstrap, Field Mushroom and Miso Puree, Burnt Onions and Turkish Sultanas **27**

Roast Pork Belly, Bean Piccalilli, Cauliflower Puree and Black Olive **27**

Wakanui Grain Fed Rib Eye, Salsa Verde, Pickled Tomatoes and Chilli Jam **28**



Seasonal Garden Greens, Fruits, Nuts and Herbs with a Tahini Vinaigrette **10**

Crushed Gourmet Potatoes with Burnt Butter, Aged Balsamic, Confit Lemon and Pickled Celery **10**

Roasted Beetroots, Smoked Whipped Goats Cheese, Pickled Asparagus and Fresh Horseradish **11**



Russian Fudge with Lapsang Souchong Sugar **2**

Basil Rice Pudding, Passionfruit Tapioca, Coconut Foam and Mandarin **13**

Burnt White Chocolate Mousse, Whipped Lemon, Honeycomb and Raspberry Meringue **14**

Kingsmeade Sunset Blue 50g (NZ), Fig and Walnut Chutney, Wafers **15**

Coeur De Lion Brie 50g (France), Quince Paste, Wafers **15**

Vienna Coffee, Vanilla Cream, Tempered 70% Salted Chocolates & Ron Varadero 15yr Rum **15**

All Credit Card transactions incur a 2% service charge

Open Monday to Sunday from 11.30am