



12th September 2018

Maori Fermented Potato Bread, Kiwi Onion Dip Butter **4**

Warm Olives **9**

Pan Roasted and Pickled Mushrooms with Garlic, Thyme, Balsamic and Lemon **15**

Vintage Cheddar Gougeres with Whipped Black Pudding and Sour Apple (3) **15**

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

Snapper Sashimi, Yuzu and Raspberry Vinaigrette, Wild Rice and Seaweed **13**

Cured Black Salmon, Spiced Pine Nuts, Sour Cream, Beetroot Gel, Orange Salt **16**

Braised Oxtail, Toasted Brioche, Pear and Mustard Dressing, Sauerkraut **15**



Roasted Pumpkin, Almond Emulsion, Pickled Tofu and Watercress Puree **20**

Pan Roasted Fish, Diamond Clams, Seaweed Butter, Baby Potatoes and Onion Weed Oil **27**

Free Range Pork Belly, Black Bean Caramel, Onion Puree, Fried Kale, Crispy Grains **28**

Sambal Matah Marinated Lamb Belly, Pickled Butternut, Crispy Onion, Black Garlic Emulsion **28**

Wakanui Beef Cheek, Parsnip and Horseradish, Mushroom Ketchup, Fennel **30**



Salad Greens with Pickled Red Onion and Yuzu Vinaigrette **7**

Golden Kumara and Potato Gratin **8**

Yeasted Butter Poached Cauliflower, Prune, Aged Cheddar, Truffle and Shitake Salt **11**



Chocolate Brownie, Kaffir Lime Anglaise **3**

Red Apple Crumble, Fresh Cream **10**

Cows Milk Yoghurt, Burnt Honey and Whey Caramel, Tangelo Curd, Yuzu Meringue, Macadamia **15**

Peanut Parfait, Raspberry and Merlot Vinegar Jam, White Chocolate Ganache, Honeycomb **15**

Cashel Blue 50g (Ireland), Beetroot Relish, Wafers and Brewery Grain Crackers **15**

O.T.M Triple Cream Brie 50g (NZ), Moscatel Sherry Jelly, Wafers and Brewery Grain Crackers **15**

Vienna Coffee, Vanilla Cream, Salted Caramel & Matusalem Gran Reserva 15 yr Rum **15**

All Credit Card transactions incur a 2% surcharge

Open Monday to Thursday from 3pm

Friday to Sunday from 11am