



Our dishes are best shared, so we recommend sampling from each section for the table. If unsure let us feed you for \$65 pp for our selection of 2 courses.

We are proud of what we have here, we make everything in our kitchen, we harvest from our garden. We operate in an ethical and sustainable way, we use likeminded suppliers, to give you the best of New Zealand ingredients and food.

To Start

Irish Brown soda, Guinness & honey bread, our cultured butter. \$7

Kaipara Oysters, bloody mary sorbet, lemon or cider vinegar, 2/\$12, 6/\$30, 12 / \$59

Charcuterie board – Beef bresaola, pork coppa, smoked venison salami, our pickles, mustard, soda bread & butter- Small \$35 Large \$49

Small Plates to share

Cranky Goats Curd, rolled in herbs, beetroot quinoa, baby beetroot, walnuts, quince gel. \$24

Line Caught kahawai cold smoked, buttermilk cider dressing, persimmon sorbet, pickled grapes. \$24

Berkshire Pork Coppa, puffed pork crackling, hazelnuts, shaved Pecorino cheese, pear puree \$26

Fresh Shiitake mushrooms, miso fermented pumpkin, pickle mushroom, parsnip, apple and Kawakawa relish. (small \$23 large \$35)

Lamb sweetbreads, butter fried focaccia, celeriac, apple, caper aioli, parmesan cheese. \$25

Roast Jerusalem artichoke, sesame & hemp husk coated, orange braised carrot, artichoke puree and chips, fried capers \$24

Smoked beetroot Puy lentils, red onion marmalade, spinach, toasted pumpkin seeds. \$23

Large Plates to share

Fillet of fish, baby carrots from the garden, native spinach, fresh tangelo, crayfish bisque cream sauce. \$38

Whole Roast Flounder, black garlic butter, purple kumara chips, fennel fronds. \$39

Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$40

Best end of Cardrona Marino Lamb, rolled and stuffed with herbs, pine nut & sultana, bbq kumara, crisp kale, tomato lamb jus. \$42

Duck breast, compressed endive, bbq tamarillo, butternut squash puree, sour cherry & orange syrup. \$39

Paprika blackened roast cauliflower, blue cheese, walnuts & honey, cauliflower lemon puree, toasted pumpkin seeds. \$35

Sides

Agria potatoes, smoked tomato aioli. \$12

Honey Roast Yams, crispy shallots. \$12

Brussel Sprouts, buttermilk & cider dressing, black pudding crumb. \$12

Chickpea and tomato cassoulet, smoked tania Brie Cheese. \$12



Individual Sweet Things & Cheese

Apple & Feijoa- Almond financier, apple compote, preserved feijoa ice cream, custard mousse, apple cider gel. (GF) \$19

Chocolate- Glazed chocolate Delice, raspberry gel, strawberry sorbet, caramelised white chocolate & buckwheat crumb. (GF) \$19

Citrus- Lemon Curd, Citrus & passion fruit ice, lemon gel, mandarin, crisp meringue. (GF) \$19

Cheese, fruit chutney, honeycomb, spent grain crackers, fresh fruit-One cheese \$19, two cheese \$26, three cheese \$33, four cheese. \$40

Digestif

Dessert wine, Grava late harvest	
Sauvignon Blanc 2017	\$14
Tio Pepe Fino white dry sherry	\$10
Elegante medium sherry	\$10
Neo Pedro Ximenez sweet sherry	\$15
Kahlua coffee liqueur	\$10
Crème de cacao	\$10
Baileys Irish cream	\$10
Limoncello	\$10
Niepoort Ruby Port	\$13
Niepoort White Port	\$13
Rose rabbit orange liqueur	\$12

Whiskey/Whisky

Scotch

Laphroaig 10 year	\$17
Glenmorangie 10 year	\$13
The Glenlivet 15 year	\$17
Chivas Regal 10 year	\$10
Glenfiddich 12 year	\$13

Irish

Jameson	\$8
Paddy	\$8
Bushmills	\$8