



Est. 2019

Our dishes are best shared, so we recommend sampling from each section for the table.

Set Menu

If unsure let us feed you, for \$75 pp for our selection of bread, small plates, large plates & sides.

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

Cranky Goats Curd, whipped with our honey, rolled in herbs, vegetable wholemeal shards, quince gel. \$24

Warm beetroot, granny smith apple, mission fig sorbet, red onion gel, beetroot crumb. \$22

Cured Mount Cook Alpine Salmon, finger lime marinaded melon, horseradish, chive tuille, buttermilk & herb oil dressing. \$27

Honey roast, sesame coated Jerusalem Artichokes & black yams, herb & lemon crème fraiche, pastry crisps \$25

Braised Venison cheek Ravioli, potato, olive oil & parsley emulsion, black garlic, parmesan cheese. \$24

Lamb Sweetbreads, crisp white pudding, shiitake mushroom, grilled endive, burned pear puree. \$26

Warm Pickled Mussels, confit carrots, smoked tomato & seaweed butter, crisp pork coppa. \$23

Large Plates

Fillet of Fish, purple carrot puree, salt baked celeriac, pickled mussels, crayfish bisque cream sauce \$39

Whole Roast snapper, glazed with lime, honey, horopito & feijoa vinegar paste, watercress gribiche sauce. \$43

Slow Cooked Lamb Ribs, kumara & Kawakawa croquette, overnight bbq red cabbage, lamb jus \$42

Charcoal Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$43

Roast butternut squash, miso butternut puree, mushroom and walnut stuffed, pumpkin seed sauce. \$37

Sides

Sumac roast agria potatoes, spiced Zany Zeus crème fraiche. \$12

Purple & Dutch carrots, honey roast, buttermilk dressing, crisp shallot. \$13

Roast Broccoli, goats curd, preserved, capsicum, tomato, and caper sauce. \$14

We are short staffed please be patient.



Individual Sweet Things & Cheese

Pistachio & Feijoa- Pistachio financier, apple compote, preserved feijoa ice cream, custard mousse. \$19

Chocolate-Glazed chocolate parfait, berry gel, strawberry sorbet, caramelised white chocolate & buckwheat crumb. \$19

Citrus-Lemon curd, orange mint ice, naval orange, hibiscus crisp meringue. \$19

Cheese, quince puree, spent grain crackers, fresh fruit- 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

