



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 \$79 pp for our selection of bread, small plates, large plates & sides. You can add a dessert for \$15 pp

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. \$9

Cranky Goats Curd, whipped with our honey, rolled in herbs, vegetable wholemeal shards, quince gel. \$25

New Season asparagus, kumara puree, honey mead syrup, pork coppa. \$26

Salmon & Kahawai Rillettes, horseradish, red onion gel, kumara chips. \$27

Roast & Sesame Coated Jerusalem Artichokes & black yams, herb & lemon crème fraiche, pastry crisps \$25

Confit Duck Leg & Pancetta Ravioli, potato, olive oil & parsley emulsion, black garlic, parmesan cheese. \$24

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

Large Plates

Fillet of Fish, purple carrot puree, earth gems, asparagus, smoked tomato & mussels cream sauce, \$39

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

Slow Cooked Lamb Ribs, kumara & Kawakawa croquette, overnight bbq cabbage, lamb jus \$44

Charcoal Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$44

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

Sides

Sumac roast agria potatoes, spiced Zany Zeus crème fraiche. \$13

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

Citrus & Coconut-Coconut baked meringue, Lemon curd, orange ice, naval orange, lemon tuille. \$19

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

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