



Our dishes are best shared.

Set Menu for 4 and above-If unsure, let us feed you, for \$79 pp for our selection of bread, small, 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.

### Menu

Irish Brown soda, Guinness & honey bread, our cultured butter. \$10

Brik pastry, honey whipped goats curd and beetroot cigar, roast beetroot, quince puree \$27

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

Queen Scallops, confit celeriac, orange, endive leaf, \$26

Breaded mussels, roast cherry tomatoes, fennel, horseradish gel. \$22

Roast carrots, chorizo, tomato capsicum relish, spiced crème fraiche, \$21

Beef Cheek Roll, braised beef cheek, in a Horopito milk roll, sweetcorn pickle, leek aioli \$21

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

Venison Fillet, cauliflower cheese puree, sumac red onion, daikon, blackcurrant. \$44

Dry spice rubbed roast Monk Fish Tail on the bone, apple & seaweed crème fraiche. \$41

Fillet of Fish, tomato, pancetta, lemon & herb crust, celeriac & butterbean puree, herb oil.

\$41

Roast Broccoli, potato herb emulsion, Shiitake mushroom & peppercorn ragout, parmesan cheese \$38

### Sides

Baby potatoes in a roast leek, herb & lemon dressing. \$15

Spice roast Cauliflower, orange dressing, crisp shallot. \$15

Roast Pumpkin, goats curd, preserved, tomato, and caper sauce. \$15

### Dessert

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

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

**Chocolate**-Glazed chocolate parfait, blood orange puree, raspberry sorbet, caramelised white chocolate & shortbread crumb. \$19

