



Set Menu for 4 and above-If unsure, let us feed you, for \$85 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

Goats Curd Tart, whipped with our honey, quince puree, pickled & roast beetroot. \$27

Lamb Sweetbreads buttered Crumpet, pickled butternut squash, black garlic & eggplant puree. \$26

Cured Mount Cook Alpine Salmon, spiced kaffir lime dressing, winter citrus fruit, lemongrass jelly, crisp enoki mushrooms. \$28

Breaded mussels, roast cherry tomatoes, kumara & fennel puree, horseradish gel. \$23

Roast carrots, chorizo, tomato capsicum relish, spiced crème fraiche. \$22

Lamb shoulder Roll, in a Horopito milk roll, sweetcorn pickle, leek aioli. \$21

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

Fish Fillet, tomato, pancetta, lemon & herb crust, celeriac & butterbean puree, herb oil. \$42

Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$45

Duck Breast stuffed with duck leg, kawakawa, golden raisins & hazelnuts, sarladaise potatoes, confit carrot, duck & blackcurrant jus \$45

Whole Roast Leigh Flounder, crayfish bisque, carrot & fennel sauce. \$49

Sides

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

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

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



Dessert

Citrus & Coconut-Coconut baked meringue, Lemon curd, passionfruit ice, mandarin, lemon tulle. \$19

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

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

Kind of like an Affogato- Baileys & brown bread ice cream, toasted almonds, with a shot of espresso \$12 (add a shot of Baileys or Kahlua \$6)

Baked Brie Cheese- Oven baked, warm Brie cheese, our honey, candied walnuts, golden raisins, soda bread. \$22

Noble & Sunday Tea \$6

Japanese Green Sencha

*Emerald green leaves, fresh, clean, hints of umami.

Orange Sky

*Aromatic blend, balanced with sweet orange & cinnamon.

Classic Earl Grey

*A Floral, bright & elegant Sri Lankan tea.

Peppermint

*Refreshing, smooth, potent aroma.

Hibiscus Blossom

*Crimson, tangy, sweet tartness.

English Breakfast

*Hearty, full bodied, brisk smooth finish.

Dessert Wine

Grava late harvest Sauvignon Blanc \$14

Clearview Sea Red \$13

Liquors & Digestives

limoncello \$10

Baileys \$10

kahlua \$10

Neo Pedro Ximenez Sherry \$15.

Elegante Med Sherry \$10.

Tio Pepe White Fino \$10.

Niepoort Ruby Port \$13.

