

DINNER MENU

CHEFS RECOMMENDATION

3 or 5 course *Tasting Menu* \$ 95 / \$ 140

Please advise your waiter when ordering with any dietary requirements

ENTREE

Stewart Island Cold Smoked Salmon <i>kohlrabi, lotus root, gin & cucumber jelly</i>	\$ 27 <i>GF</i>
Sauté of West Coast Whitebait <i>saffron tagliatelle, pecorino, gremolata, chilli flakes</i>	\$ 29
Bullhorn Palermo Capsicum <i>lentil pâté, field mushroom, dill</i>	\$ 25 <i>GF/V</i>
Freedom Farms Pork Belly <i>grilled sweetcorn, courgette, mojo sauce</i>	\$ 26 <i>GF</i>
Burrata Cheese <i>heirloom tomatoes, garden herbs, stone fruits, salsa verde</i>	\$ 26 <i>GF</i>
Tempura Soft Shell Crab <i>tropical summer salad, wasabi aioli & lime</i>	\$ 27
Cured Duck Breast Pastrami <i>pickled red cabbage, caraway seeds, walnuts, honeycomb</i>	\$ 27 <i>GF</i>

MAINS

Free Range Chicken Roulade \$ 36 GF
cornbread, courgette bean salad, pistachio, maple tarragon jus

Market Fish \$ 37 GF
saffron artichokes, confit tomatoes, littleneck clams

Silken Tofu Gnocchi \$ 32 V
tatsoi, shitake mushrooms, cashew & white miso pesto

Southland Lamb Rump \$ 38 GF
smoked eggplant puree, sweetbread croquettes, mint nahm jim, almond cream

Charcoal Ash Venison Backstrap \$42 GF
smoked chèvre, broccolini, baby beets, red currant jus

Angus Eye Fillet \$ 40 GF
parsnip horseradish puree, egg yolk ravioli, petit vegetables, chorizo jus

ACCOMPANIMENT

Summer garden leaves & raw vegetable salad \$ 8.5 GF/V

Cos lettuce, parmesan crisps, vinaigrette \$ 9.5 GF

Steamed summer greens with garlic citrus oil \$ 9.5 GF

New season potatoes, olives, tomato, red onion & rosemary \$ 9.5 GF

*If you would like our chefs to prepare something specific for you,
we are happy to do so whenever possible. Please ask your wait person.*