



PREMIUM
\$89

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
NZ table grapes, pine nut crème, prosciutto, pine nut granola

Crispy chilli calamari
sambal mayo, coriander, fresh lemon

MAINS

Slow-cooked chicken breast
brioche 'stuffing', leek fondue, hazelnut, truffle gravy

Day-boat caught fish
heirloom tomato, 'puttanesca' fennel confit

Forest mushroom risotto
fresh truffle, mascarpone

Served to the table
*leaf salad, Lot 8 citrus oil, shaved radish, puffed grains
french fries*

DESSERT

Treacle tart
pear poached + gel, ginger ice cream, yuzu

Cheesecake cigars
mandarin ice cream, passion fruit, citrus meringue, fennel



ELITE
\$99

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
NZ table grapes, pine nut crème, prosciutto, pine nut granola

Crispy chilli calamari
sambal mayo, coriander, fresh lemon

Yellowtail kingfish
tartare, mandarin, finger lime, fried lavosh

Scorched beef tartare
smoked egg yolk, white soy, kumara and cocoa

MAINS

Slow-cooked chicken breast
brioche 'stuffing', leek fondue, hazelnut, truffle gravy

Day-boat caught fish
heirloom tomato, 'puttanesca' fennel confit

Forest mushroom risotto
fresh truffle, mascarpone

Taupo eye fillet
agria potato purée, goat's cheese, chive and truffle butter

Served to the table
*leaf salad, Lot 8 citrus oil, shaved radish, puffed grains
slender stem broccoli, blue cheese butter, toasted hazelnuts
french fries*

DESSERT

Chocolate tart
coffee foam, artichoke ice cream + chips, truffle, Oreo

Cheesecake cigars
mandarin ice cream, passion fruit, citrus meringue, fennel



ROYAL
\$109

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
NZ table grapes, pine nut crème, prosciutto, pine nut granola

Crispy chilli calamari
sambal mayo, coriander, fresh lemon

Yellowtail kingfish
tartare, mandarin, finger lime, fried lavosh

Scorched beef tartare
smoked egg yolk, white soy, kumara and cocoa

House-made duck ham
parfait 'cigar', hazelnut, pickled cherries, brioche

MAINS

Slow-cooked chicken breast
brioche 'stuffing', leek fondue, hazelnut, truffle gravy

Day-boat caught fish
heirloom tomato, 'puttanesca' fennel confit

Forest mushroom risotto
fresh truffle, mascarpone

Coastal Spring Lamb rump
smoked onion, pistachio, pomegranate

Taupo eye fillet
agria potato purée, goat's cheese, chive and truffle butter

Slow-cooked pork belly
winter bean ragout, celeriac, nduja

Served to the table
*leaf salad, Lot 8 citrus oil, shaved radish, puffed grains
slender stem broccoli, blue cheese butter, toasted hazelnuts
french fries*

DESSERT

Roast banana parfait
banana marmalade, yuzu caramel, sesame + chocolate

Cheesecake cigars
mandarin ice cream, passion fruit, citrus meringue, fennel

Selection of local artisan cheese & preserved fruit
- supplement \$5