



PREMIUM
\$89

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
preserved peach, pine nut crème, prosciutto, pine nut granola

Salt and chilli squid
peanut miso aioli, toasted peanuts, Korean chilli

MAINS

Slow-cooked chicken breast
spring greens, macadamia 'butter', truffle jus gras

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

Summer sweetcorn risotto
jalapeño, smoked crème fraîche, pork crackling

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

DESSERT

Valrhona Manjari mousse
liquorice crumb, Tonka bean ice cream, whipped Valrhona dulce

Feijoa cheesecake + sorbet
coconut cremeux, ginger beer, fresh coconut



ELITE
\$99

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
preserved peach, pine nut crème, prosciutto, pine nut granola

Salt and chilli squid
peanut miso aioli, toasted peanuts, Korean chilli

Yellowtail kingfish
rhubarb, blood orange, fennel oil

Atlantic scallop
new season sweetcorn, corn bread, nduja butter

MAINS

Slow-cooked chicken breast
spring greens, macadamia 'butter', truffle jus gras

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

Summer sweetcorn risotto
jalapeño, smoked crème fraîche, pork crackling

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

Valrhona Manjari mousse
liquorice crumb, Tonka bean ice cream, whipped Valrhona dulce

Feijoa cheesecake + sorbet
coconut cremeux, ginger beer, fresh coconut



ROYAL
\$109

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
preserved peach, pine nut crème, prosciutto, pine nut granola

Salt and chilli squid
peanut miso aioli, toasted peanuts, Korean chilli

Yellowtail kingfish
rhubarb, blood orange, fennel oil

Atlantic scallop
new season sweetcorn, corn bread, nduja butter

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

MAINS

Slow-cooked chicken breast
spring greens, macadamia 'butter', truffle jus gras

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

Summer sweetcorn risotto
jalapeño, smoked crème fraîche, pork crackling

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
nduja, summer beans, 'salsa verde'

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

Pistachio cake
poached peach + sorbet, elder flower, yoghurt, black pepper tuille

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