



WINTER MENU

Forever evolving snacks	9pp
Five-course degustation designed by the chef	115pp

ENTRÉES

Freshly opened oysters on ice	poa
Yellowtail kingfish, tartar, mandarin, finger lime, fried lavosh	20
BBQ banana prawns, smoked mussel + miso butter, crisp curry leaves	28
Crispy chilli calamari, sambal mayo, coriander, fresh lemon	19
Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa	22
House-made duck ham, parfait 'cigar', hazelnut, pickled cherries, brioche	24
Burrata, NZ table grapes, pine nut crème, prosciutto, pine nut granola	24
Glory Bay Salmon 'pastrami', rye toast, herbed cream, salmon caviar	22
Home-made Jersey milk ricotta, Jerusalem artichoke, fresh NZ truffle, hazelnut	24

MAINS

Day-boat caught fish, heirloom tomato, 'puttanesca' fennel confit	39
Big Glory Bay salmon, daikon radish, coconut, curry leaf oil, coriander	36
Cloudy Bay clams, squid ink linguine, chilli, garlic, lemon	36
Forest mushroom risotto, fresh truffle, mascarpone	30
Free-range chicken, brioche 'stuffing', leek fondue, hazelnut, truffle gravy	32
Crispy skin pork belly, winter bean ragout, celeriac, nduja	38
Coastal Spring Lamb rump, smoked onion, pistachio, pomegranate	44
Taupo beef eye fillet, truffle mash, pickled onion, bordelaise	40
Wakanui scotch fillet, béarnaise, red wine jus	48

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9
Leaf salad, Lot 8 citrus oil, shaved radish, puffed grains	9