



Tasting menu – Trust the chef – Designed for the whole table
5 courses – \$130 or \$160 w wine pairings per person
7 courses – \$170 or \$205 w wine pairings per person

TO START

Freshly shucked Pacific Rock 'Te Kouma Bay' oysters - <i>subject to availability</i>	
Natural w shallot & chardonnay vinaigrette	Each 4.5
House toasted ciabatta bread w Lot 8 olive oil, balsamic reduction (x4)	11
Beef carpaccio. black truffle. cherry. Parmigiano Reggiano, tomato, nut praline, EVOO	22
Slow roasted pork belly, shoulder croquette, green apple, chilli, sesame, crackling, radish	23
King prawn & avocado tartare, crème fraiche, mango puree, crispy shallots, baby herbs	22

MAIN

Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, cress -signature main-	39
Spiced cauliflower fritters, romesco, fennel & orange salad, toasted almonds, watercress	29
Manuka smoked salmon, sweet potato, cauliflower, greens, prawn & bell pepper salsa, herbs	35
6-hour braised beef cheek, remoulade slaw, parsnip puree, dark cherry relish, hazelnuts	35

STEAKS

Served medium rare w twice cooked hand cut chips, garlic herb butter, red wine jus, truffle mayo

230-gram, Pure South grass-fed angus beef sirloin	36
180-gram, Silver Fern grass-fed angus beef fillet	39

ON THE SIDE

Greens of the day, Lot 8 olive oil, toasted almonds, baby herbs	12
Twice cooked hand cut chips w aioli	12
Shoestring fries w aioli	10
Green leaf salad, blue cheese, poached pear, caramelised walnuts, palm sugar dressing	12

TO FINISH

Affogato, vanilla bean ice cream, Revive espresso coffee, Amaretto	16
Espresso crème brulee, chocolate mousse, orange curd, candied pistachios, vanilla ice cream	18
Lemon cheesecake 'our way', cream cheese mousse, lemon curd, meringue, mango sorbet	18
Salted caramel & chocolate tart, Chantilly cream, chocolate paint, vanilla bean ice cream	18
Cheese: Kikorangi Blue, French Comte, poached pear, cherry, cranberries, walnuts, crackers	24
House made chocolate truffle w hazelnut crumb, raspberry dust, caramel	4.5

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.
A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL