



**PREMIUM \$ 89**

Handcrafted bread

*whipped brown butter*

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**ENTREES**

Confit white peach

*buffalo milk + curds, roast pistachio, bee pollen*

Cold smoked trevally

*'citrus kosho', yuzu gel, coriander*

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**MAINS**

Free range chicken

*zucchini, goat's feta, toasted pistachio*

Roasted gurnard

*blood orange 'grenobloise', samphire, cauliflower*

Sweetcorn agnolotti

*parmigiano reggiano, nasturtium*

Served to the table

*gem lettuce, brioche, parmesan*

*french fries*

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**DESSERT**

Yuzu cake

*yoghurt 'crèmeux', raspberry shards, yuzu gel, frozen buffalo yoghurt*

Fresh strawberries + champagne

*meringue, strawberry & rose water tea, sorbet*



**ELITE \$99**

Handcrafted bread

*whipped brown butter*

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**ENTRÉES**

Confit white peach

*buffalo milk + curds, roast pistachio, bee pollen*

Cold smoked trevally

*'citrus kosho', yuzu gel, coriander*

Chilli squid

*heirloom cucumber, sour cream, za'tar*

Pekin duck

*leg + breast, spring roll, dukkah, hoisin*

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**MAINS**

Free range chicken

*zucchini, goat's feta, toasted pistachio*

Savannah eye fillet

*agria potato puree, red wine jus*

Roasted gurnard

*blood orange 'grenobloise', samphire, cauliflower*

Sweetcorn agnolotti

*parmigiano reggiano, nasturtium*

Served to the table

*gem lettuce, brioche, parmesan*

*silver beet, 'stalks 'n' all', lemon emulsion, toasted hazelnut*

*french fries*

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**DESSERT**

Yuzu cake

*yoghurt 'crèmeux', raspberry shards, yuzu gel, frozen buffalo yoghurt*

Carrot cake

*cream cheese, panna cotta, ginger beer meringue, carrot sorbet*



## ROYAL \$109

Handcrafted bread

*whipped brown butter*

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### ENTRÉES

Confit white peach

*buffalo milk + curds, roast pistachio, bee pollen*

Cold smoked trevally

*'citrus kosho', yuzu gel, coriander*

Grass-fed beef tartare

*smoky egg yolk, hot sauce, cacao, kumara chips*

Pekin duck

*leg + breast, spring roll, dukkah, hoisin*

New season corn

*spicy black pudding, popcorn crumb, 63°egg, toast*

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### MAINS

Free range chicken

*zucchini, goat's feta, toasted pistachio*

Roasted gurnard

*blood orange 'grenobloise', samphire, cauliflower*

Southland lamb loin

*eggplant + caviar, sheep's milk labneh*

Savannah eye fillet

*agria potato puree, red wine jus*

Sweetcorn agnolotti

*parmigiano reggiano, nasturtium*

Served to the table

*gem lettuce, brioche, parmesan*

*silver beet, 'stalks 'n' all', lemon emulsion, toasted hazelnut*

*french fries*

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### DESSERT

Valrhona chocolate

*ganache, caramel, tuille, whipped 'dulce de leche', malt ice cream*

Fresh strawberries + champagne

*meringue, strawberry & rose water tea, sorbet*

Selection of local artisan cheese & preserved fruit

*- supplement \$5*