



PREMIUM \$ 89

Handcrafted bread

whipped brown butter

ENTREES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Line-caught kingfish ceviche

carrot and ginger dressing, chilli, coriander

MAINS

Free range chicken

brussels sprouts, pecan, pancetta, jus gras

Line-caught gurnard

blood orange 'grenobloise', cauliflower

Hand cut pappardelle

banana prawn, roasted tomato, basil, chilli

Served to the table

gem lettuce, brioche, parmesan

french fries

DESSERTS

Warm apple pudding

apple and praline curd, cinnamon streusel, earl grey tea ice cream

Feijoa brûlée tart + coconut

coconut cremeux, feijoa foam, anise hyssop, feijoa ice cream



ELITE \$99

Handcrafted bread

whipped brown butter

ENTRÉES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Line-caught kingfish ceviche

carrot and ginger dressing, chilli, coriander

Korean chilli squid

black garlic mayo, coriander, lime

Grass-fed beef tartare

smoky egg yolk, hot sauce, cacao, kumara chips

MAINS

Free range chicken

brussels sprouts, pecan, pancetta, jus gras

Savannah eye fillet

agria potato puree, red wine jus

Line-caught gurnard

blood orange 'grenobloise', cauliflower

Hand cut pappardelle

banana prawn, roasted tomato, basil, chilli

Celeriac risotto

truffle mascarpone, parsley

Served to the table

gem lettuce, brioche, parmesan

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

french fries

DESSERTS

Valrhona chocolate ganache

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

Feijoa brûlée tart + coconut

coconut cremeux, feijoa foam, anise hyssop, feijoa ice cream



ROYAL \$ 109

Handcrafted bread

whipped brown butter

ENTRÉES

Farm eighty four tomatoes

local buffalo mozzarella, gazpacho vinaigrette

Line-caught kingfish ceviche

carrot and ginger dressing, chilli, coriander

Grass-fed beef tartare

smoky egg yolk, hot sauce, cacao, kumara chips

Dukkah crusted duck breast

duck leg cigar, house-made hoisin

Hand cut pappardelle

banana prawn, roasted tomato, basil, chilli

MAINS

Free range chicken

brussels sprouts, pecan, pancetta, jus gras

Line-caught gurnard

blood orange 'grenobloise', cauliflower

Hawke's Bay lamb rump + belly

burnt carrots, green harissa, yoghurt

Savannah eye fillet

agria potato puree, red wine jus

Braised beef cheek

celeriac risotto, truffle mascarpone

Served to the table

gem lettuce, brioche, parmesan

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

french fries

DESSERTS

Valrhona chocolate ganache

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

Ricotta cheesecake

graham cracker crumble, blueberries + ice cream, lemon balm

Selection of local artisan cheese & preserved fruit

- supplement \$5