



PREMIUM \$89

Handcrafted bread

whipped brown butter

ENTREES

Roasted farm eighty four tomatoes

burrata, basil, focaccia, olives

Longline trevally sashimi

cucumber juice, chilli, rye bread, buttermilk curds, dill

MAINS

Slow-cooked chicken breast

crispy skin, fresh corn 'polenta', chilli, coriander

Day-boat market fish

fennel, smoked almond, 'ajo blanco', crayfish butter

Hand-cut pappardelle*

banana prawn, roasted tomato, basil, chilli

Served to the table

gem lettuce wedge 'caesar', bacon brioche, pickled anchovy

french fries

DESSERTS

Whipped hazelnut panna cotta

frozen chocolate mousse, preserved cherries, hazelnut caramel

Summer berry pavlova

kaffir lime leaf, white chocolate mascarpone, passionfruit sorbet

**vegetarian option available on request*



ELITE \$99

Handcrafted bread

whipped brown butter

ENTRÉES

Roasted farm eighty four tomatoes

burrata, basil, focaccia, olives

Salt and chilli squid

mint + fish sauce dressing, coriander, lime

'Duck on toast'

confit leg rilette, parfait, pickled cherry, pistachio

Seared wagyu beef carpaccio

ortiz anchovy, smoked yolk, parmigiano reggiano

MAINS

Slow-cooked chicken breast

crispy skin, fresh corn 'polenta', chilli, coriander

Day boat market fish

fennel, smoked almond, 'ajo blanco', crayfish butter

Free-range pork belly

burnt carrot + puree, drunken golden raisins, mustard

Hand-cut pappardelle*

banana prawn, roasted tomato, basil, chilli

Savannah eye fillet

agria potato purée, goats cheese, chive and truffle butter

Served to the table

gem lettuce wedge 'caesar', bacon brioche, pickled anchovy

slender stem broccoli, blue cheese butter, toasted hazelnut

french fries

DESSERTS

Valrhona chocolate terrine

salted kumara caramel, meringue, milk ice cream

Summer berry pavlova

kaffir lime leaf, white chocolate mascarpone, passionfruit sorbet

**vegetarian option available on request*



ROYAL \$109

Handcrafted bread
whipped brown butter

ENTRÉES

Roasted farm eighty four tomatoes
burrata, basil, focaccia, olives

Salt and chilli squid
mint + fish sauce dressing, coriander, lime

Torched diver scallops
green curry, granny smith apple, toasted peanut

Seared wagyu beef carpaccio
ortiz anchovy, smoked yolk, parmigiano reggiano

Scampi ceviche
yellow gazpacho, buttermilk, preserved peach

MAINS

Slow-cooked chicken breast
crispy skin, fresh corn 'polenta', chilli, coriander

Day-boat market fish
fennel, smoked almond, 'ajo blanco', crayfish butter

Free-range pork belly
burnt carrot + puree, drunken golden raisins, mustard

Fresh corn risotto
Clevedon buffalo curd 'bon bon', chipotle popcorn
Savannah eye fillet
agria potato purée, goats cheese, chive and truffle butter

Te Mana lamb rump
roasted beets, smoked 'ajo blanco', dukkah

Served to the table
gem lettuce wedge 'caesar', bacon brioche, pickled anchovy
slender stem broccoli, blue cheese butter, toasted hazelnut
french fries

DESSERTS

Valrhona chocolate terrine
salted kumara caramel, meringue, milk ice cream

Yuzu curd + coconut
blueberries, crèmeux, graham cracker crumbs, coconut sorbet

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