



**PREMIUM \$ 8 9**

Handcrafted bread

*whipped brown butter*

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ENTREES

Farm eighty four tomato salad

*local buffalo mozzarella, basil*

Line-caught market fish ceviche

*'leche de tigre', coconut, chili*

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MAINS

Free range chicken

*jerusalem artichoke roasted + chips, truffle, jus gras*

Longline market fish

*roasted cauliflower, yellow lentil dahl, cauliflower yoghurt*

Hand cut pappardelle

*banana prawn, roasted tomato, basil, chilli*

Served to the table

*gem lettuce, brioche, parmesan*

*french fries*

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DESSERTS

Meyer lemon + shortbread

*baked lemon curd, shortbread glaze, candied lemon, ricotta ice cream*

Banana Ice-cream 'Sundae'

*peanut butter mousse, chocolate brownie, salted caramel rice bubbles*



**ELITE \$99**

Handcrafted bread

*whipped brown butter*

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ENTRÉES

Farm eighty four tomato salad

*local buffalo mozzarella, basil*

Line-caught market fish ceviche

*'leche de tigre', coconut, chili*

Korean chilli squid

*black garlic mayo, coriander, lime*

Grass-fed beef tartare

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

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MAINS

Free range chicken

*jerusalem artichoke roasted + chips, truffle, jus gras*

Savannah eye fillet

*agria potato puree, red wine jus*

Longline market fish

*roasted cauliflower, yellow lentil dahl, cauliflower yoghurt*

Hand cut pappardelle

*banana prawn, roasted tomato, basil, chilli*

Celeriac risotto

*truffle mascarpone, parsley*

Served to the table

*gem lettuce, brioche, parmesan*

*burnt brussels sprouts, roasted yams, bacon butter, gorgonzola*

*french fries*

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DESSERTS

Valrhona chocolate and tamarillo

*ganache, mango curd, tamarillo puree, tamarillo sorbet*

Warm apple pudding

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



**ROYAL \$109**

Handcrafted bread

*whipped brown butter*

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ENTRÉES

Farm eighty four tomato salad

*local buffalo mozzarella, basil*

Line-caught market fish ceviche

*'leche de tigre', coconut, chili*

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*

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MAINS

Free range chicken

*jerusalem artichoke roasted + chips, truffle, jus gras*

Longline market fish

*roasted cauliflower, yellow lentil dahl, cauliflower yoghurt*

Smoked Te Mana lamb

*'ajo blanco', witloof, wild wheat*

Savannah eye fillet

*agria potato puree, red wine jus*

Braised beef cheek

*celeriac risotto, truffle mascarpone*

Served to the table

*gem lettuce, brioche, parmesan*

*burnt brussels sprouts, roasted yams, bacon butter, gorgonzola*

*french fries*

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DESSERTS

Valrhona chocolate and tamarillo

*ganache, mango curd, tamarillo puree, tamarillo sorbet*

Meyer lemon + shortbread

*baked lemon curd, shortbread glaze, candied lemon, ricotta ice cream*

Selection of local artisan cheese & preserved fruit

*- supplement \$5*