



SPRING MENU

Forever evolving snacks	9pp
Five-course degustation designed by the chef	98pp

ENTRÉES

Freshly opened oysters on ice	poa
Kawhia kingfish crudo, green olives, 'gentleman's relish', capers, lemon pickle	22
Salt and chilli squid, mint + fish sauce dressing, coriander, lime	18
Line-caught trevally, cucumber juice, chilli, rye lavosh, buttermilk, dill	19
Scorched beef tartare, soft + cured yolk, Jerusalem artichoke	22
'Duck on toast', confit leg 'rilette', parfait, rhubarb, pistachio	24
Burrata, roasted cauliflower + purée, hen egg 'polonaise'	24
Smoked pig's cheek, Atlantic scallop, hazelnuts, tamarillo ketchup	24

MAINS

Bream Bay scallops, squid ink linguine, new season asparagus	36
Taupo beef eye fillet, potato terrine, black garlic	49
Te Mana lamb rump, roasted beets, 'ajo blanco', dukkah spice	44
Day-boat caught fish, celeriac + purée, shrimp, fennel, pernod butter	38
Pekin 'duck a l'Orange', half a duck, squash purée, orange reduction	46
Slow-cooked pork belly, scallops, pea purée, 'primavera' vegetables	38
Leek + potato risotto, 'vichyssoise', toasted leeks, 63° egg	34
Wakanui scotch fillet, béarnaise, red wine jus	48
Bostock's organic chicken, forest mushroom, pearl onions, porcini, marsala	36

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9