



PREMIUM
\$89

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
roasted cauliflower + purée, hen egg 'polonaise'

Line-caught trevally
cucumber juice, chilli, rye lavosh, buttermilk, dill

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Leek + potato risotto
'vichyssoise', toasted leeks, 63° egg

Served to the table
*gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy
french fries*

DESSERT

Valrhona chocolate tart
dulce de leche, malt powder, milk ice cream

Rum baba
mango and tamarillo salsa, vanilla chantilly, crystallised coconut



ELITE
\$99

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
roasted cauliflower + purée, hen egg 'polonaise'

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

'Duck on toast'
confit leg rilette, parfait, rhubarb, pistachio

Smoked free-range pig's cheek
Atlantic scallop, hazelnuts, tamarillo ketchup

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Slow-cooked pork belly
pea purée, étuvée 'primavera' vegetables

Leek + potato risotto
'vichyssoise', toasted leeks, 63° egg

Taupo eye fillet
agria potato purée, goat's cheese, chive and truffle butter

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

DESSERT

Valrhona chocolate tart
dulce de leche, malt powder, milk ice cream

Rum baba
mango and tamarillo salsa, vanilla chantilly, crystallised coconut



ROYAL
\$109

Handcrafted bread
whipped brown butter

ENTRÉES

Burrata
roasted cauliflower + purée, hen egg 'polonaise'

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

Kawhia kingfish crudo
green olives, 'gentlemen's relish', green olive, capers, lemon pickle

Scorched beef tartare
smoked and cured egg yolk, Jerusalem artichoke

'Duck on toast'
confit leg rilette, parfait, pickled cherry, pistachio

MAINS

Slow-cooked chicken breast
forest mushroom, pearl onion, Marsala

Day-boat caught fish
roast celeriac and purée, shrimp, Pernod butter

Slow-cooked pork belly
pea purée, étuvée 'primavera' vegetables

Leek + potato risotto
'vichyssoise', toasted leeks, 63° egg

Taupo eye fillet
agria potato purée, goat's 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 hazelnuts
french fries*

DESSERT

Jerusalem artichoke ice cream
whipped Dulcey chocolate, Kahlua sponge

Rum baba
mango and tamarillo salsa, vanilla chantilly, crystallised coconut

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