



4th July 2018

Maori Fermented Potato Bread, Kiwi Onion Dip Butter **4**

Warm Olives **9**

Pan Roasted and Pickled Mushrooms with Tamarind, Lemon and Chervil **15**

Vintage Cheddar Gougeres, Chorizo Puree (3) **15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**

Cured Black Salmon, Spiced Pine Nuts, Sour Cream, Beetroot Gel, Orange Salt **16**

Braised Oxtail, Toasted Brioche, Pear and Mustard Dressing, Sauerkraut **15**



Fermented Honey Yams, House Ricotta, Pickled Walnuts and Pickled Salad **24**

Pan Roasted Fish, Mussel Emulsion, Red Potatoes in Seaweed Butter, Toasted Nori **27**

Confit Duck Leg, Roast Pumpkin and Duck Fat Puree, Purple Carrot and Tandoori Oil **28**

Pork Belly, Jerusalem Artichoke Puree, Beurre Noisette and Spiced Pumpkin Seeds **28**

Braised Beef Belly, Parsnip and Horseradish, Beef Belly Bacon, Mushroom Ketchup, Beetroot **30**



Golden Kumara, Anchovy Butter, Yoghurt and Red Onion **10**

Yeasted Butter Poached Cauliflower, Prune, Aged Cheddar, Truffle and Shitake Salt **11**

Steamed Gai Lan, Crayfish Hot and Sour Dressing, Sesame Seeds and Crayfish Oil **11**



Chocolate Brownie, Kaffir Lime Anglaise **3**

Oat and Rice Panna Cotta, Caramelised Banana, Milk Crumb and Sesame Tuile **15**

Mille Feuille, Chocolate Custard, Tea Cream, Lemon, Walnut Crumb **15**

Kingsmeade Sunset Blue 50g (NZ), Peach Jam, Wafers and Brewery Grain Crackers **15**

Amadeus Brie 50g (France), Feijoa and Quince Jam, Wafers and Brewery Grain Crackers **15**

Vienna Coffee, Vanilla Cream, Coconut Chocolate & Ron Varadero 15 yr Rum **15**

All Credit Card transactions incur a 2% surcharge

Open Monday to Thursday from 3pm

Friday to Sunday from 11am