



Three Course Dinner Menu



To Start



Bellamys Sourdough

Served with House-Churned Cultured Butter

Waikato | Wellington

Entrée



Crisp Spring Onion Panisse

Smoked Eggplant, Wild Venison Chorizo & Sunflower Seeds

Hawkes Bay



New Season Asparagus

Green Harissa, Buffalo Curd, Toasted Nuts & Cured Egg Yolk

Cambridge | Clevedon | Marlborough



Ora King Salmon "Chartare"

Ponzu, Avocado Puree, Green Apple, Radish & Rice Wafer

Marlborough | Gisborne

Main



Smoked Beetroot Risotto

Lemon Ricotta, Roasted Golden Beets, Pecorino

Hutt Valley | Wairarapa



Pan Roasted Market Fish

Paua XO, Dashi, Steamed Courgette, Bok Choi & Carrots

Wairarapa | Kapiti | Wellington



Cap On Lamb Loin

Pea Velouté, Goat Cheese, Tomatoes, Anchoïade & Spinach

Otago | Hawkes Bay | Marlborough

Hand Picked 55 Day Aged 220g Ribeye

Green Peppercorn Sauce, Pomme Frites - *\$15 Supplement*

An Alliance of Farms from the South Island

Side Dishes



Thyme & Garlic Roasted Portobello Mushrooms, Balsamic	\$14.5
Triple-Cooked Beef Fat, Thick Cut Truffle Fries with Parmesan	\$13
Fresh Seasonal Leaves, Coconut Yoghurt, Seed Granola	\$13

Dessert & Cheese



Coffee, Chocolate & Almond "Opera"

Brown Butter Ice Cream & Toasted Buckwheat Crisp

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Walnut & Apple Tart

Red Apple Sorbet, Walnut Custard, Caramelised Apple, Walnut Praline

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Lynton Cranky Goat, & Buffalo Gouda

Zucchini Pickles, Tarata & Kawakawa Poached Pear, House Made Crackers

Marlborough | Clevedon

Dinner Three Course - \$85

To Finish



78% Awajún Chocolate Salted Caramel Bonbons	\$3.5
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47% Awajún Toasted Milk Chocolate & Tonka Bean	\$3
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Our suppliers from around New Zealand

