



ENTRÉE

confit free range canterbury pork belly

puffed crackle, baby turnips, caramelised celeriac apple puree, grain mustard jus, black pudding

yellowtail kingfish crudo

mandarin, compressed cucumber, pickled shallots, citrus gel, chilli

heirloom tomato bruschetta

olives, preserved lemons, pickled shallots, nori crisps, lemon aioli

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MAIN

180g angus beef fillet

garlic gratin, green beans, port & thyme jus

ora king salmon fillet

crispy herb polenta, charred sweet corn salsa, courgettes, corn puree

marinated cauliflower steak

harissa, garlic emulsion, smoked baby turnips, mushrooms, walnut

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DESSERT

jersey milk & honey panna cotta

lemon curd, caramelised white chocolate, honey sponge

dark chocolate crèmeux

milk crisp, poached rhubarb, raspberry, honeycomb

duo of new zealand made cheeses

crackers, quince & preserves

2 course \$59 | 3 course \$75

