

Whīfēbait



SPRING (KŌANGA) | 2017
Executive Chef: Paul Hoather
Head Chef: James Pask

Whitebait

Bistro Menu
November 2017

Snack

Leigh kahawai
with soda bread & horseradish

Entrée

Mt Cook alpine salmon
cured in sauvignon blanc, heritage carrot, sea lettuce & oyster cream

Cambridge Road Papillon Blanc 2016

Main

Whitebait tart
hens egg, cultured cream, French sorrel

Mount Edward Gruner Veltliner 2015

Sweet

Roasted strawberry,
white chocolate, sorrel & kawakawa

*vegetarian options available

menu \$55

wine pairing \$25