

Tasting menu (for the whole table)

Snacks / Scallop / salmon / snapper / mandarin / sweets

85pp

Shellfish (Mātaitai)

Oysters market selection

Served classically or our way of the day

MP

Fruits of the sea for two

Oysters, diamond shell clams, mussels escabèche, wakanae crab, Scampi, Bream bay scallop

120

Snacks (Paramanawa Mātao)

Bream bay scallop

with pea, buttermilk & dill oil

9

Ortiz Anchovy

with onion cream, chive & toasted sourdough

12

Smoked eel

with celeriac, mustard & seasonal herbs

12

Starter (Paramanawa Mātao)

Mt Cook alpine salmon

cured in sauvignon blanc, heritage carrot, sea lettuce & oyster cream

24

West Coast whitebait tart

with cultured cream, sea lettuce & french sorrel

26

Barbecued Asparagus tart

with persian feta, pea & spring leaves

21

Main Plate (Ngā Kai)

Angus beef fillet

with black garlic, smoked bone marrow & ocean persillade

39

Leigh line caught snapper

with sour carrot, flax seed & buttermilk emulsion

39

Ricotta dumpling

with spring vegetables, shiitake & spring herb broth

32

Bluff lemon sole on the bone

with white asparagus, lemon & hazelnut butter

32

Day boat whitebait fish stew

Roasted in the Josper oven 'catalan style' with romesco

39

Sides (Tāpiritanga)

Mixed leaf & herb salad with mustard vinaigrette

9

Charred asparagus with olive oil & cured egg yolk

10

New potatoes with salted butter & seasonal herbs

9

Dessert (Purini)

Mandarin sorbet

with white chocolate, yoghurt & meringue

18

Manjari Valrhona cremeux

with violet ice cream, Hazelnut & meyer lemon

18

Lemonade soufflé

with Rhubarb, lemoncello polenta cake & verbena ice cream (15 minutes)

18

Sweet tray

A selection of sweet treats from the kitchen

10pp

New Zealand cheese

served with sultana sourdough, rye cracker & seasonal accompaniments

19

Whitebait

Welcome to Whitebait.
Nau mai ki Inanga

Nau mai e ngā hua
o te wao
o te ngakina
o te wai tai
o te wai Māori
Haumi e! Hui e! Tāiki e!

Welcome the gifts of food
from the sacred forests
from the cultivated gardens
from the sea
from the fresh waters
Draw together! Affirm!

Paul Heather
James Pask Head Chef

Our Suppliers

In our menu we pay tribute to our seafood (Kai Moana), thanks to the Maori Language Commission (Te Taura Whiri i te Reo Māori).

We invest in working with our suppliers, so that we understand each other and work in a collaborative supply relationship. Where possible we buy from organic, specialist local providers. We would like to thank our suppliers, we are proud to be associated with them all.

Food

Awatoru Enterprises
Caffe L'Affare
Capital Produce
Cloudy Bay Clams
Crystal Bay Foods
Eco Eggs
Epicurean
European Foods
Juno Olives
Leigh Fisheries
Little Karoo
Marche Francais
Moore Wilsons
Moana Pacific Fisheries
Neat Meat
Oceans Direct
Ontrays
Ora King Salmon
Taylor Preston Meats
Zany Zeus

Wine and beverage

Alex Craighead
Artigiano
Aurum Vineyard
Bell Hill Vineyard
Burn Cottage Vineyard
Churton Vineyard
Dhall & Nash Fine Wine
Eurovintage
Giesen Wines
Hancocks
The Hay Paddock
Ian McInnes
Invisible Wines
Karma Cola
Kemp Fine Wine
Maison Vauron
Merchant Wines
Mineral
Negociants NZ
Oh So Pretty!
Planet Wine
Procure
Red & White Cellar
Rippon Vineyard
Six Barrel Soda Co.
St.-Vincent's Cave
Sue Davies
Truffle
Vinocult
Vintners
Wine Diamond