

Dessert (Purini)

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| Roasted strawberries <i>with white chocolate, sorrel sorbet & kawakawa meringue</i> | 18 |
| <i>Accompany your dessert with Churton Petit-Manseng, 2015</i> | 17 |
| New season raspberries <i>with hazelnut, feuilletine, sorbet & vanilla cream</i> | 18 |
| <i>Accompany your dessert with Clemensbusch Late Harvest Riesling, 2014</i> | 15 |
| Meyer lemon soufflé <i>with rhubarb, limoncello cake & lemon verbena (15 minutes)</i> | 18 |
| <i>Accompany your dessert with Esk Valley Late Harvest Chenin Blanc, 2013</i> | 12 |
| Valrhona manjari <i>with violet ice cream, meyer lemon & hazelnut</i> | 18 |
| <i>Accompany your dessert with Cazes Rivesaltes, 2013</i> | 13 |

Sweet tray (Whakareka)

Selection of sweet bites from the kitchen 10 per person

Cheese (Tihi)

Soft cheese / Blue cheese / Hard cheese
served with sultana sourdough, rye crackers and apple and date salad

one 19.00 two 25.00 three 32.00

Bread (Rohi)

Wellington Sourdough by Whitebait
freshly baked loaf to take home

– 7.90 –

Whitebait

SUMMER (KŌANGA) | DECEMBER (WHIRANA-A-NUKU) | 2017

Shellfish (Mātaitai)

Minimum order 3 - price per shell

OYSTERS (TIO): NEW ZEALAND MARKET SELECTION

| | |
|---|----|
| Raw <i>with house jalapeño sauce and worcestershire</i> | MP |
| Raw <i>with Chardonnay Foruum vinegar sorbet</i> | MP |
| Baked <i>with preserved lemon salsa</i> | MP |

CLOUDY BAY TUA TUA CLAMS (TUA TUA)

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|---|---|
| Raw <i>with house jalapeño sauce and worcestershire</i> | 4 |
| Baked <i>with preserved lemon and herbs</i> | 4 |

CLOUDY BAY DIAMOND SHELL CLAMS (NGA TAIMANA TUANGI)

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| Raw <i>with house jalapeño sauce and worcestershire</i> | 4 |
| Pickled <i>with classic seaside pickle</i> | 4 |

LOCAL SCALLOPS (TUPA O TE)

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| Crudo <i>with new season peas, buttermilk & dill</i> | 6 |
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