

Whitebait

Entrees

Wild kingfish crudo

with Tokyo turnip, local olive oil & smoked bone broth

Barbecued asparagus tart

with persian feta, pea & spring leaves

Mt Cook salmon cured in sauvignon blanc

with heritage carrot, dill & cultured oyster cream

Mains

Merino lamb rump

slow roasted over manuka with turnip & samphire

Market fish and shellfish stew

roasted in the josper oven 'Catalan style' with romesco sauce

Leigh snapper fillet

with sour carrot, flax seed & buttermilk emulsion

Sides for the Table

Selection of seasonal sides

Desserts

Valrhona manjari

with violet ice cream, hazelnut & meyer lemon

Roasted strawberries

with kawakawa meringue, sorrel & yoghurt

New Zealand cheese selection

with sultana sourdough, rye cracker & seasonal condiments