

*A welcome from us:*

Our bread *with cultured seaweed butter & brown butter*

Raw oyster *with cucumber & ossetra caviar*  
Waikane crab tart *devilled with brown butter hollandaise*  
Organic carrot dill *pickled with goats curd*

*A selection from land & sea*

\$90 for 3 courses  
\$120 for 4 courses

*First course*

Heritage tomatoes *cooked over wood with eggplant & kombu*  
Cured wild venison *with summer berries, smoked beetroot & sorrel*  
Smoked albacore *with horseradish & smoked bone broth*  
Chatham scampi crudo *with white peach, lemon verbena & virgin almond oil*

*Second course*

Mt Cook smoked alpine salmon *cured in sauvignon blanc, dill & cultured oyster cream*  
Kaboucha squash *cooked over wood with burnt mandarin, smoked curd & pumpkin seed*  
Rock crayfish *barbecued with fermented tomato bisque & venison boudin noir*

*Third course*

Leigh line caught snapper *with fennel bariogla, cured tomato & fennel pollen*  
Ricotta gnocchi *with wood roasted shiitake, sweetcorn & confit leek*  
Smoked organic chicken *with sweetcorn custard and shiitake*

*Artisan cheese course +\$20 per person*

*Fourth course*

Strawberry *roasted with sorrel sorbet, white chocolate & kawakawa meringue*  
Valrhona manjari *with cherry sorbet, goats curd & hazelnut*  
Meyer lemon posset *with blueberry, elderflower & blueberry sorbet*

*A story of our seas*

Tasting menu \$165 per person  
Wine match \$85 /\$105

Our bread *with cultured seaweed butter & brown butter*

Raw oyster *with smoked oyster broth*  
Baked oyster *with leek & lime hollandaise*  
Scallop *barbequed with seaweed butter*  
Organic carrot dill *pickled with goats curd*

Chatham scampi crudo *with white peach, lemon verbena & virgin almond oil*

Smoked albacore *with horseradish & smoked bone broth*

Rock crayfish *barbecued with fermented tomato bisque & venison boudin noir*

Leigh line caught snapper *with fennel bariogla, cured tomato & fennel pollen*

Strawberry *roasted with sorrel sorbet, white chocolate & kawakawa meringue*

Valrhona manjari *with cherry sorbet, goats curd & hazelnut*

Sweet treats *raspberry cone & lavender macaron*

Menu subject to change based on availability.  
Dietary requirements may be accomodated with 48 hours prior notice.