

Whitebait

SUMMER (RAUMATI) | 2018 | CHEF JAMES PASK

A selection from land & sea

snacks • 2 courses of your choice • dessert | \$90

snacks • 3 courses of your choice • dessert | \$120

Snacks

Our bread *with cultured seaweed butter & butter*
Raw oyster *with chardonnay & ossetra caviar*
Leigh kahawai smoked *with horseradish & soda bread*
Storm clam *with clam stock & sea vegetables*

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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*

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Second course

Mt Cook smoked alpine salmon *cured in sauvignon blanc, dill & cultured oyster cream*
Raw vegetable tart *with rosemary ricotta, cured egg yolk & sorrel*
Rock crayfish *barbecued with fermented tomato bisque & venison boudin noir*

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Third course

Leigh line caught snapper *with fennel barigoule, cured tomato & fennel pollen*
Bluff slip sole on the bone *with sour carrot, flaxseed & black lime*
Ricotta gnocchi *with wood roasted shiitake, sweetcorn & confit leek*
Merino mountain lamb *with summer squash, mint & sheeps cheese*

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Artisan cheese course +\$20 per person

Fourth course

Strawberry roasted *with sorrel sorbet, white chocolate & kawakawa meringue*
Valrhona manjari *with violet ice cream, meyer lemon & hazelnut*
Meyer lemon posset *with blueberry, elderflower & blueberry sorbet*

A story of our seas

Tasting menu \$165 per person

Wine match \$85 or \$105

Our bread *with cultured seaweed butter & butter*
Raw oyster *with ossetra caviar*
Storm clam *with clam stock & sea vegetables*
Scallop *barbequed with seaweed butter*
Organic carrot *dill pickled with goats yoghurt*

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

Smoked albacore *with horseradish & smoked bone broth*

Mt Cook smoked alpine salmon *cured in sauvignon blanc, dill & cultured oyster cream*

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

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

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

Valrhona manjari *with violet ice cream, meyer lemon & hazelnut*

Sweet treats *raspberry cone & lavender macaron*

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

