

Whitebait

AUTUMN | MARCH 2018 | DEGUSTATION | 5:30 - LATE

A story of our seas

Tasting menu \$165 per person
beverage match +\$100

Wellington sourdough *with seaweed butter & cultured butter*
Raw oyster *with chardonnay sorbet*
Storm clam *with clam stock & sea vegetables*
Pickled Kahawai *on homemade soda bread & horseradish*
Organic carrot *dill pickled with goats yoghurt*

Heritage tomatoes *cooked over wood with eggplant & kombu*

Smoked yellowfin *with horseradish & smoked bone broth*

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

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

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

Preserved Cherries *with parsley & goat yoghurt*

Valrhona manjari *with clove, shiso & omega plum*

Sweet treats

Menu subject to change based on availability.
Some dietary requirements may be accommodated with 48 hours prior notice.

