

Whitebait

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

A selection from land & sea

Entree, main & dessert \$90 | *beverage match* +\$60

or

Starter, entree, main & dessert \$120 | *beverage match* +\$75

Starter

Heritage tomatoes *cooked over wood with eggplant & kombu*
Cured wild venison *with summer berries, smoked beetroot & cress*
Smoked yellowfin *with horseradish & smoked bone broth*

...

Entree

Mt Cook alpine salmon *cured in sauvignon blanc, dill & cultured oyster cream*
Heritage beetroot *roasted over manuka with fermented blueberry, hazelnut & basil*
Rock crayfish *with fermented tomato bisque & venison boudin noir*

...

Main

Leigh Line caught snapper *with fennel barigoule, cured tomato & fennel pollen*
Ricotta gnocchi *with wood roasted shiitake, sweetcorn & confit leek*
Merino mountain lamb *with summer squash, mint & sheeps cheese*

...

Artisan cheese course +\$20 per person

Dessert

Preserved Cherries *with parsley & goat yoghurt*
Valrhona manjari *with clove, shiso & omega plum*
Beetroot parfait *with blueberry sorbet & yoghurt granita*

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

