

Whitewater

SPRING | OCTOBER 2018 | DEGUSTATION | CHEF JAMES PASK

A story of our seas

Tasting menu \$120
beverage match +\$70

Raw oyster *with rhubarb mignonette & dill*
Cloudy Bay storm clam *with spiced clam conserve*
Hake brandade croquette *with yoghurt tartare*

Bread selection *with cultured butter & seaweed butter*

Raw trevally *with leek, preserved lemon & swordfish bacon*

Lemon sole on-the-bone *with smoked chili butter*

Long-line tarakihi *with organic leek, smoked roe & bacon dashi*

Merino lamb *with asparagus, roasted garlic & black garlic*

Packham pear sorbet *with wattle blossom & white chocolate*

Meyer lemon soufflé *with last year's blueberries*

Petit fours

Degustation menu available for entire table only.
Menu subject to change based on availability.
48 hours prior notice required for dietary restrictions.

