

# Whitebait

SPRING | OCTOBER 2018 | DINNER | CHEF JAMES PASK

## Selection of land & sea

any 4 courses \$98

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### Raw, Cured & Cultured

Albacore tuna on toast *with green olive & preserved tomato*

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

### Sea

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

Cook Strait hapuka *with burnt mandarin & wood-fired fennel*

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

### Land

Smoked pork belly *with cauliflower, vegetables & Manuka honey*

Winter brassica *with pumpkin seed, truffle custard & Barry's Bay cheddar*

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

### Cheese

Parsnip ice cream *with blue cheese, pear & oats*

Artisan cheese course *with rye cracker*

### Sweet

Treacle tart *with milk ice cream*

Meyer lemon soufflé *with last year's blueberries*

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Menu subject to change based on availability.  
48 hours prior notice required for dietary restrictions.

