



## APPETIZER

### Bread

butter & extra virgin olive oil.

3.0

### Te Matuku Bay Oysters

chardonnay vinegar & green apple sorbet.

24.0 (half)

### Three Lightly Smoked Oysters

13.0

### Sardines On Toast

12.0

### Burnt Foie Gras Royale

granny smith, pistachio & sauternes.

15.0



ENTREE

Three Fish

27.0

Easterbrook Farms Quail

foie gras mousse, pickled nashi, maple & mustard.

29.0

Rose Veal Tongue and Sweetbreads

caper and golden raisin puree & marcona almonds.

26.0

Venison Carpaccio

truffled pear, warm mushroom salad, macadamias & oloroso.

26.0

Clevedon Buffalo Mozzarella

cape gooseberries, bloody mary sorbet & white balsamic.

24.0

Seared Deep Sea Scallops

pork cheek, jerusalem artichoke and smoke jus.

28.0



## MAIN

Market Fish.

P.O.A

Freedom Farm's Pork

confit chestnut, boudin blanc, creamed celeriac & medjool date.

42.0

Crisp Confit Duck Leg

pedro ximenez prunes, creamed parsnip & apple and elder flower jelly.

40.0

Firstlight Farm Raised Venison

preserved cherries, cocoa mille-feuille, black pudding & licorice.

44.0

Prime Angus Beef Tenderloin

pink fir potato, truffled onion soubise & veal sweet breads.

42.0

Goats Cheese Cappelletti

smoked beetroot, black olive, cavolo nero and burnt butter.

35.0

Leelands Southland Lamb

organic lentils, jerusalem artichoke foam & sweet spiced merlot jelly.

42.0

## SIDE

Mixed Leaf & Herb Salad. meyer lemon vinaigrette. 8.0

Silverbeef. beurre noisette & lemon. 8.0

Roasted Portobello Mushrooms. balsamic onions. 10.0

Tomato & Basil Salad. shallots and sherry vinegar. 9.0

Shoestring Fries. truffle oil & parmesan. 8.0



## CHEESE

### Over The Moon Dairy Triple Cream Brie

The addition of cream provides a buttery taste coupled with a mushroom aroma on maturing. Cows milk. Putaruru.

### Karikaas Vintage Gouda

Made in the Dutch style at Rangiora this Gold medal award winning gouda has a crumbly texture with sweet aftertones and a long finish. It displays good crystal formation and a touch of nuttiness. Cows milk. North Canterbury.

### Matakana Strong Waxed Blue

Matured for at least 12 weeks in a wax coating which creates optimal conditions for the development of this creamy and slightly crumbly cheese. A rich cheese showing sweet, slightly nutty characters. Ewe's milk. Matakana.

### Ossau-Iraty Grand Cru

A complex, delicate yet powerful, slightly nutty cheese. Finishes rich and smooth. Ewe's milk. Safe for lactose intolerant. Aquitaine, France.

### Te Mata Irongate Wash Rind

A square cheese with an orange surface, the daily washing of the surface of the cheese gives it strong aromas of yeast and sweet tangy flavours. Irongate is the name of a stream which meanders through the vineyard and orchard land south of Hastings. Cows milk. Hawkes Bay.

### Roquefort Papillon

White, crumbly and slightly moist with distinctive veins of blue mold. The overall flavour begins slightly mild, then waxing sweet, then smokey, and fading to a salty finish. Ewe's milk, Un-pasteurised. Midi-Pyrenees, France.

### Maître Seguin

A semi-soft cheese with a dense texture. Not very salty. Every bite delivers a complex combination of mild flavours. Goats milk. Bayonne, France.

one. 14.0  
two. 26.0  
three. 36.0



## DESSERT

Lemon Meringue Pie

18.0

Palm Sugar Crème Caramel  
spiced quince, fresh fig and pain d'épice.

17.0

Citrus Bombe Glacé  
mandarin, sauternes jelly and lychee.

17.0

Valhrona Chocolate Sabayon Tart  
burnt milk gelato & hazelnut.

19.0

Elderflower and Stem Ginger Crème Brûlée  
compressed pineapple & pain perdu.

18.0

Quince Tart Tatin  
gorgonzola ice cream.

17.0

Mignardises  
mandarin jelly, shortbread & rose water marshmallow.

8.0

Handmade Chocolates  
salted caramel, passion fruit and white chocolate, hazelnut and almond.

12.0

Pastry Chef; Victoria Palmer.