

LUNCH & DINNER

A la carte

SERVED 11:30AM - 3:00PM / 5.30PM - LATE

SNACKS

SOURDOUGH FLATBREAD Sourdough flatbread, pumpkin molasses, burnt butter, sage V, Nut Free, G/F option available	1 4
PRAWN BUN Prawn bun, paua xo sauce, saffron mayonnaise (each) Nut free, D/F	9
MUSHROOM RAGOUT Mushroom ragout, parmesan custard, polenta chip (2 pieces) V, G/F	6

MAINS

MARKET FISH Steamed market fish, confit leek, butter poached prawns, smoked chowder sauce G/F, Nut free	3 8
CHICKEN Roasted chicken breast, chicken ballotine, pickled pears, toasted pine nut, Jerusalem artichoke puree G/F	3 8
LAMB Lamb loin, glazed lamb belly, tagine sauce, smoked sheep yoghurt havuç G/F	4 0
VENISON Venison backstrap, beetroot terrine, caraway crème fraiche, black garlic, candied walnuts G/F	4 2

DESSERTS

CHOCOLATE POT Chocolate pot, pretzel ice cream, hazelnut praline V, G/F	1 8
CRÈME BRÛLÉE Burnt honey crème brûlée, mandarin sorbet, meringue V, G/F, Nut free	1 8
PETIT FOUR Early Grey truffle, pate de fruit, shrewsberry marshmallow (pp) Nut free	1 4
CHEESES All cheese served with jam, honeycomb and seeded lavosh. 1 Cheese \$18 / 2 Cheeses \$25 / 3 Cheeses \$35 Selection from: "Hohepa" Blue / "Craggy Range Sheep Dairy" Cumin Danbo / "Over The Moon" Goats Brie V, G/F	

STARTERS

SALMON TARTARE Charred salmon tartare, harissa, filo pastry Nut free	2 3
BRAISED BEEF Braised beef cuts, miso roasted cabbage, confit egg yolk, consommé D/F, G/F, Nut free	2 4
ASH-SALT BAKED CELERIAC Ash-salt baked celeriac, Te Mata mushrooms, shitake jam, granny smith apple, goats cheese, truffle sauce V, G/F	2 5

SIDES

PILAF Cracked wheat pilaf, dried fruits, caramelised onion, toasted almonds V, D/F	1 3
SAUTÉED GREENS Sautéed winter greens, fried garlic, anchovy dressing G/F	1 3
POTATO DAUPHINOISE Potato Dauphinoise V, G/F, Nut free	1 3

