

DINNER MENU

CHEFS RECOMMENDATION

3 or 5 course *Tasting Menu* \$ 95 / \$ 140

Please advise your waiter when ordering with any dietary requirements

ENTREE

Stewart Island Cold Smoked Salmon <i>kohlrabi, lotus root, gin & cucumber jelly</i>	\$ 27 <i>GF</i>
Sauté of West Coast Whitebait <i>saffron tagliatelle, pecorino, gremolata, chilli flakes</i>	\$ 29
Bullhorn Palermo Capsicum <i>lentil pâté, field mushroom, dill</i>	\$ 25 <i>GF/V</i>
Freedom Farms Pork Belly <i>grilled sweetcorn, courgette, mojo sauce</i>	\$ 26 <i>GF</i>
Burrata Cheese <i>heirloom tomatoes, garden herbs, stone fruits, salsa verde</i>	\$ 26 <i>GF</i>
Tempura Soft Shell Crab <i>tropical summer salad, wasabi aioli & lime</i>	\$ 27
Cured Duck Breast Pastrami <i>pickled red cabbage, caraway seeds, walnuts, honeycomb</i>	\$ 27 <i>GF</i>

MAINS

Free Range Bostock Chicken \$ 36 *GF*
quinoa, black rice, pumpkin, sunflower seeds, citrus dressing

Market Fish \$ 37 *GF*
saffron artichokes, confit tomatoes, littleneck clams

Silken Tofu Gnocchi \$ 32 *V*
tatsoi, shitake mushrooms, cashew & white miso pesto

Southland Lamb \$ 38 *GF*
spiced chickpea, eggplant, spinach, pinenuts, herb yoghurt

Charcoal Ash Venison Backstrap \$42 *GF*
smoked chèvre, broccolini, baby beets, red currant jus

Angus Beef Fillet \$ 40 *GF*
potato tart, asparagus carbonara, prosciutto, truffle mascarpone

ACCOMPANIMENT

Summer garden leaves & raw vegetable salad \$ 8.5 *GF/V*

Cos lettuce, parmesan crisps, vinaigrette \$ 9.5 *GF*

Steamed summer greens with garlic citrus oil \$ 9.5 *GF*

New season potatoes, olives, tomato, red onion & rosemary \$ 9.5 *GF*

*If you would like our chefs to prepare something specific for you,
we are happy to do so whenever possible. Please ask your wait person.*