

Horowhenua Truffle	16	Le Champ Gisborne Brut NV	9.5-47
shaved with brussel sprouts, sushi rice & nutmeg		Pond Paddock Martinborough Sauv Blanc	9-44
Cauliflower Soup	13	Charles Wiffen Marlborough Chardonnay	11-54
with ume mustard, horopito cracker & sage		Caythorpe Marlborough Riesling	10-49
Levin Smoked Eel	14	Voysey Gisborne Pinot Gris	9.5-47
with roasted jerusalem artichoke, curry & celery		Mondillo Central Otago Rose	11-54
Wild Tahr Dumplings	15		
with chermoula, yeast custard & chickpea wafer		Red Barrel Hawkes Bay Merlot	10-49
		Terrace Edge Waipara Pinot Noir	13-64
Southland Swede	32	Spade Oak Gisborne Syrah	11-54
roasted with hazelnut, horseradish & gruyere		Rosemary Mulled Wine	9
Trevally	34		
pan fried with carrot sambal, turmeric & parsley		Heineken	9
Barbequed Quail	36	Duncan's Selection	9
with leek ravioli, parmesan & pine pollen		Kereru Coconut Porter	9
Lamb Pithivier & Loin	35	Elemental Dry Apple Cider 500ml	21
seared with kawakawa, beetroot & ginger		Kereru Shepherd's Ale 2.5%	8
Kapiti Kahurangi	13	Spade Oak Gisborne Late Harvest Viognier	9-58
served with pear chutney & salted cashew nut brittle		Taylor's Fine Tawny Port	12
Roasted Apple Sorbet	8	Ardbeg 10 Year Single Malt	15
with ginger crumble, hibiscus & juniper candy			
Tamarillio	14	Kapiti Chemex Coffee	5
Souffle with vanilla ice cream		Grapefruit & Apple Juice	5
Macaron	15	Pear & Lemon Verbena Fizz	5
filled with milk chocolate mousse & coffee cream		Coconut & Lavender Hot Chocolate	5

Helen Turnbull

6 & 9 course dinner available for 75 & 95 respectively
or have it all for 120

Ash Ram