

ENTRÉE

(GF) (V)	Charred new season asparagus red cheddar, soured cream, pickled onion, fermented garlic RECOMMENDED MATCH: Pearson Mon Cheval Riesling 2013	22
(GF)	Seared scallops white almond, aged jamon, grape, parsley RECOMMENDED MATCH: Chateau de Fesles 'La Chapelle' Rosé 2014	28
(GF)	Marlborough Ora King salmon South Island wasabi, green apple, beetroot, wild rice RECOMMENDED MATCH: Millton Te Arai Chenin Blanc 2014	24
(GF)	Hawke's Bay lamb belly smoked eggplant, yoghurt, rosemary, Vivienne's sprouting peas RECOMMENDED MATCH: Odyssey Iliad Chardonnay 2014	26
	Raukumara venison tartare peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Masseria Altemura Sasseo Primitivo 2013	26
	NZ whitebait free range egg, watercress, lemon crème fraiche, rye RECOMMENDED MATCH: Clos Marguerite Sauvignon Blanc 2014	28

MAIN

(V)	Tarragon gnocchi	35
	mascarpone, Swiss chard, eggplant, zucchini, tomato RECOMMENDED MATCH: Kumeu River Pinot Gris 2012	
(GF)	Local market fish	39
	cauliflower, squid ink, cucumber, eel, samphire RECOMMENDED MATCH: Man O' War Pinque Rose 2015	
(GF)	Hawkes Bay lamb rump	42
	zucchini, chevré, charred cos, olive from Telegraph Hill RECOMMENDED MATCH: Rod McDonald Quarter Acre Syrah 2013	
(GF)	Savannah grass fed eye fillet	42
	smoked & pickled mushroom, ox cheek, parsley, celeriac RECOMMENDED MATCH: Te Mata Awatea 2013	
(GF)	Gameford Lodge duck breast	42
	carrot, smoked beetroot, young kale, apple caramel RECOMMENDED MATCH: Rockburn Pinot Noir 2012	
(GF)	Freedom Farms pork belly	39
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2011	
(GF)	Black Angus 450g Rib Eye on the bone	48
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Mas Picoso de Flor en Flor	
(GF)	Black Angus 600g Rib Eye on the bone	59
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Masseria Altemura Sasseo Primitivo 2013	

SIDES

(GF)	Agria potato chips, thyme salt, garlic	9
(GF)	Roasted beetroot, pickled carrot, curd, seeds	9
(GF)	Kumara, onion crème fraiche, wild watercress	9
(GF)	Green beans, spinach, tarragon butter, NZ pine nuts	9
(GF)	Salad leaves, sherry vinegar, Oriwa Grove olive oil	9

GF = GLUTEN FREE V = VEGETARIAN

DESSERTS

- Salted 53% chocolate** 17
rosemary, burnt orange, cherry, pistachio, olive oil
RECOMMENDED MATCH: De Bortoli Noble One 2011
- Ginger grilled pear** 17
ginger beer, gingerbread, caramelised oats
RECOMMENDED MATCH: Squawking Magpie Sticky Beak - LH Chardonnay 2011
- Meyer lemon curd** 17
frozen yoghurt, blackberry, vanilla, sherbet
RECOMMENDED MATCH: Donnafugata Kabir Moscato 2013
- Cookies and white chocolate** 17
caramel, macadamia, Tommy's freeze dried raspberries
RECOMMENDED MATCH: Stone Paddock Isabella 2009
- Truffles** 12
raspberry, dulce de leche, macadamia
RECOMMENDED MATCH: Espresso Martini
- Cheese selection** 26
three premium cheeses served with grapes, quince, walnuts
and house made lavosh