

DINNER

To Start

Housemade Milmore Downs sourdough, roasted miso butter /10

Warmed mixed olives /8

Seasonal Oysters

Natural with lemon /32 for 6

Fried with wasabi crème /34 for 6

Small

Raw fish crudo, cucumber, avocado, sesame, orange dashi /22

Cider braised pork belly, carrot, gingerbread, crackling /22

Miso glazed eggplant, labneh, katsundi, spring onion relish, dukkah /20

Ricotta agnolotti, preserved lemon, sage, burnt butter /20

Large

Roasted chicken breast, parsnip, pepperonata, courgette, goats cheese /36

Confit duck leg, kumara, shaved fennel, mandarin, orange jus /36

Beef fillet, brown onion, shitake, chimichurri, broccoli, red wine /36

Line caught white fish, grilled asparagus, leek and mussel fume /36

Sharing

North Canterbury lamb rump, romesco, wilted spinach, pine nut, anchovy /68

Plant

Broccoli, kale, wild rice, feta, cranberry, mint and parsley vinaigrette /18

Roasted carrot, buckwheat, almond, raisins, gremolata, saffron yoghurt /18

Baby gourmet potatoes, garlic butter /10

Organic rocket, pear and blue cheese salad /10

Chefs Selection

6 courses /110