

WINE MATCH

Our wine match option includes a welcome glass of vintage bubbles and matching wines for three courses.

57 *per person*

ENTRÉE

Oyster, pickled cucumber and dill.	7
Polenta, soft egg, smoked bacon hock, bacon jus, crispy shallots.	25
Heirloom beetroot, fennel, orange, candied walnuts, buffalo feta, lodge honey, land cress.	24
Wild shot venison osso buco, homemade farfalle, parmigiano reggiano, truffle.	26
Pickled West Coast sardines, caramelised onion, capers, shallot, parsley, orange salt.	24

MAINS

Sunday Roast.	46
Fiordland octopus, Cromwell chorizo, tomato, lemon, smoked potato.	44
Line caught market fish, asparagus, new potatoes, peas, lemon, tarragon, anchovy butter.	42
Confit duck, braised red cabbage, golden kūmara puree, jus.	42
Pumpkin & goat's cheese ravioli, toasted pine nuts, brown butter, sage.	38

SIDES

Mixed leaves.	12
Hand cut chips, truffle mayo.	12

DESSERTS

Crunchie bar. Chocolate mousse, honeycomb, chocolate sorbet, chocolate crumb.	22	
Rosemary panna cotta, rhubarb from the garden, pistachio praline.	20	
Kiwifruit, kiwifruit jam, ginger ice cream, aniseed custard, shortbread.	22	
Selection of artisan New Zealand cheeses with accompaniments.		
	<i>x One cheese</i>	18
	<i>x Two cheeses</i>	22
	<i>x Three cheeses</i>	26
	<i>x Four cheeses</i>	30