

ENTRÉE

Oysters, pickled cucumber, salmon roe, borage.	7.5
Pissaladière, onion jam, green olives, pickled sardines.	22
Free range pork & tarragon tortellini, green pea velouté, goat's cheese, Cairnmuir E.V.O.O.	24
New season asparagus, ViaVio stracciatella, lemon, walnut gremolata, Cairnmuir E.V.O.O.	25
Wild shot venison tartare, radish, horseradish, nasturtium.	26

MAINS

Sunday Roast.	46
Fiordland octopus, Cromwell chorizo, tomato, lemon, smoked potato.	40
Market fish, little neck clams, broadbeans, fennel, white wine, butter sauce, spring onion.	42
Free range chicken breast, chicken terrine, local pancetta, crispy chicken skin, Nevis asparagus, chicken jus.	44
Fried cauliflower, saffron yoghurt, grapes, pickled cauliflower, smoked almonds.	34

SIDES

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

DESSERTS

Crunchie bar. Chocolate Mousse, honeycomb, chocolate sorbet, chocolate crumb.	22
Louise Cake. Sponge, raspberry jam, raspberry sauce, coconut meringue, coconut ice cream.	22
Rhubarb & custard, organic oat crumb.	20
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