



PREMIUM \$ 89

Handcrafted bread

whipped brown butter

ENTREES

Roasted farm eighty four tomatoes

buratta, basil, focaccia, olives

Trevally crudo

grapefruit and rhubarb, puffed wild rice, coriander

MAINS

Slow cooked chicken breast

asparagus, mushroom, summer truffle

Long line market fish

clams, garlic soup, parsley, jersey benne potato

Spanner crab risotto 'primavera'*

spring greens, soft herbs, creme fraiche

Served to the table

gem lettuce, 'waldolf salad', egg mayonnaise

french fries

DESSERTS

New season strawberry pavlova

kaffir lime leaf, white chocolate mascarpone, passion fruit sorbet

Banana ice-cream 'Sundae'

peanut butter mousse, chocolate brownie, salted caramel rice bubbles

(*vegetarian option available on request)



ELITE \$99

Handcrafted bread

whipped brown butter

ENTRÉES

Roasted farm eighty four tomatoes

buratta, basil, focaccia, olives

Grilled marinated squid

green tomato, chilli, shaved fennel, pork crackling

Smoked pig's cheek

'handkerchief pasta', egg yolk, pecorino

Grass-fed beef tartare

nam jim, shaved daikon, crispy shallot, coriander cress

MAINS

Slow cooked chicken breast

asparagus, mushroom, summer truffle

Long line market fish

clams, garlic soup, parsley, jersey benne potato

Free range pork belly

burnt carrot & puree, drunken golden raisins, mustard

Spanner crab risotto 'primavera' *

spring greens, soft herbs, creme fraiche

Savannah eye fillet

agria potato puree, goats cheese, chive and truffle butter

Served to the table

gem lettuce, 'waldolf salad', egg mayonnaise

summer peas and greens, baby onion, mint

french fries

DESSERTS

Valrhona chocolate terrine

salted kumara caramel, meringue, milk ice cream

New season strawberry pavlova

kaffir lime leaf, white chocolate mascarpone, passion fruit sorbet

(* vegetarian option available on request)



ROYAL \$109

Handcrafted bread
whipped brown butter

ENTRÉES

Roasted farm eighty four tomatoes
buratta, basil, focaccia, olives

Grilled marinated squid
green tomato, chilli, shaved fennel, pork crackling

Smoked pig's cheek
'handkerchief pasta', egg yolk, pecorino

Grass-fed beef tartare
nam jim, shaved daikon, crispy shallot, coriander cress

Kingfish crudo
grapefruit, rhubarb puree, puffed wild rice, coriander

MAINS

Slow cooked chicken breast
asparagus, mushroom, summer truffle

Long line market fish
clams, garlic soup, parsley, jersey benne potato

Free range pork belly
burnt carrot & puree, drunken golden raisins, mustard

Spanner crab risotto 'primavera' *
spring greens, soft herbs, creme fraiche

Savannah eye fillet
agria potato puree, goats cheese, chive and truffle butter

Smoked Te Mana lamb
summer peas & puree, bacon cream, baby cos

Served to the table
*gem lettuce, 'waldolf salad', egg mayonnaise
summer peas and greens, baby onion, mint
french fries*

DESSERTS

Valrhona chocolate terrine
salted kumara caramel, meringue, milk ice cream

Meyer lemon + shortbread
baked lemon curd, shortbread glaze, candied lemon, ricotta ice cream

Selection of local artisan cheese & preserved fruit
- supplement \$5

(*vegetarian option available on request)