



SUMMER MENU

Forever evolving snacks	9pp
Five-course degustation designed by the chef	105pp

ENTRÉES

Freshly opened oysters on ice	poa
Yellowtail kingfish, rhubarb, blood orange, fennel oil	24
Big Glory Bay Salmon, terrine, tartare, freshly shucked peas	26
Salt and chilli squid, peanut miso aioli, toasted peanuts, Korean chilli	21
Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa	22
'Duck on toast', confit leg 'rilette', parfait, rhubarb, pistachio	24
Burrata, heirloom tomato, pickled strawberry, black olive, focaccia	24
Atlantic scallop, new season sweetcorn, corn bread, nduja butter	24

MAINS

Cloudy Bay clams, squid ink linguine, chilli, garlic, lemon	36
Taupo beef eye fillet, potato terrine, black garlic	49
Coastal Spring Lamb rump, smoked onion, pistachio, pomegranate	44
Day-boat caught fish, sauce 'tartar', Jersey Bennies, smoked mussels	38
Pekin duck breast, pickled cherries, roasted beetroot + beetroot jus	46
Slow-cooked pork belly, nduja, summer beans, 'salsa verde'	39
Zucchini risotto, Zephyr courgette, goat's feta, 63° egg	34
Wakanui scotch fillet, béarnaise, red wine jus	48
Free-range chicken, spring greens, macadamia 'butter', truffle jus gras	38

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9