

## DINNER MENU

### CHEFS RECOMMENDATION

3 or 5 course *Tasting Menu*      \$ 95 / \$ 140

*Please advise your waiter when ordering with any dietary requirements*

### ENTREE

<b>Stewart Island Cold Smoked Salmon</b> <i>kohlrabi, lotus root, gin &amp; cucumber jelly</i>	\$ 27 <i>GF</i>
<b>Sauté of West Coast Whitebait</b> <i>saffron tagliatelle, pecorino, gremolata, chilli flakes</i>	\$ 29
<b>Bullhorn Palermo Capsicum</b> <i>lentil pâté, field mushroom, dill</i>	\$ 25 <i>GF/V</i>
<b>Freedom Farms Pork Belly</b> <i>grilled sweetcorn, courgette, mojo sauce</i>	\$ 26 <i>GF</i>
<b>Burrata Cheese</b> <i>heirloom tomatoes, garden herbs, stone fruits, salsa verde</i>	\$ 26 <i>GF</i>
<b>Tempura Soft Shell Crab</b> <i>tropical summer salad, wasabi aioli &amp; lime</i>	\$ 27
<b>Cured Duck Breast Pastrami</b> <i>pickled red cabbage, caraway seeds, walnuts, honeycomb</i>	\$ 27 <i>GF</i>

## MAINS

**Free Range Chicken Roulade** \$ 36 GF  
*cornbread, courgette bean salad, pistachio, maple tarragon jus*

**Market Fish** \$ 37 GF  
*saffron artichokes, confit tomatoes, littleneck clams*

**Silken Tofu Gnocchi** \$ 32 V  
*tatsoi, shitake mushrooms, cashew & white miso pesto*

**Southland Lamb Rump** \$ 38 GF  
*smoked eggplant puree, sweetbread croquettes, mint nahm jim, almond cream*

**Charcoal Ash Venison Backstrap** \$42 GF  
*smoked chèvre, broccolini, baby beets, red currant jus*

**Angus Eye Fillet** \$ 40 GF  
*parsnip horseradish puree, egg yolk ravioli, petit vegetables, chorizo jus*

## ACCOMPANIMENT

Summer garden leaves & raw vegetable salad \$ 8.5 GF/V

Cos lettuce, parmesan crisps, vinaigrette \$ 9.5 GF

Steamed summer greens with garlic citrus oil \$ 9.5 GF

New season potatoes, olives, tomato, red onion & rosemary \$ 9.5 GF

*If you would like our chefs to prepare something specific for you,  
we are happy to do so whenever possible. Please ask your wait person.*