



Spring Menu

3 or 5 course Tasting Menu

Chefs Recommendation

\$95 /\$140

Please advise your waiter when ordering with any dietary requirements

ALA CARTE

House baked bread

Dukkah, Poverty Gully extra virgin olive oil

\$9

ENTREE

Stewart Island Salmon Gravalax

Karengo puffed crisps, pickled ginger & salmon caviar

GF \$27

Trio of West Coast Whitebait

“Crispy fried – fritters - sauteed”, wasabi aioli, lemon

\$29

Confit Pork Belly

Cauliflower crème, sous vide turnips, crackling, house jus

GF \$26

Smoked Goats Cheese Salad

compressed pears, hazelnut soil, poached baby beetroot & granita

GF/V \$25

Seared Scallops

Avacado mousse, Iberico ham, sesame crumble, pickled orange

GF \$29

Southland Venison Carpaccio

Chargrilled baby onions, habanero mustard, pecorino, walnut rubble

\$26



MAINS

Freerange Chicken

Olive sage crust, prosciutto, apple parsnip puree, cider glaze \$36

Market Fish

Prawn dumplings, braised fennel, celeriac & pear \$37

Moi Moi Gnocchi

Crushed macadamia, watercress, moi moi crisps, 3 cheese veloute V \$32

Catlins Lamb & Sweetbreads

Baby radish, green beans, pinenuts, dried olive jus \$39

Crayfish & Saffron Ravioli

Broadbean, zucchini & mint salad, bisque cream \$40

Wakanui Beef Fillet & Smoked Short Rib

New season asparagus, mushroom puree, buttermilk, confit tomato GF \$42

ACCOMPANIMENT

Spring garden salad GF/V \$7.5

Cos lettuce, parmesan crisps, vinaigrette GF \$9.5

Steamed green beans, anchovy butter GF \$9.5

Duck fat agria potatoes GF \$9.5

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"