

AUTUMN DINNER

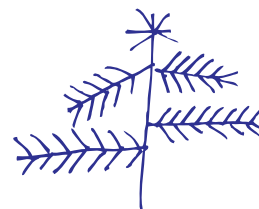
BITES

Fresh baked bread, carbon butter / 10

Fried salsify, burnt radish cream / 9

Cloudy Bay storm clam, puku sauce / 9

Chicken liver pâté, crackers, preserve, mizuna / 14



SMALL PLATES

Sherwood honey beetroot, nut cheese, sorrel, pickled chioggia / 17

Green lipped mussels, seaweed broth / 12

Venison tartar, kina, smoked egg yolk, horseradish / 24



LARGE PLATES

Ash roasted celeriac, walnut milk, chestnut & kiwi quinoa risotto / 28

Lamb rump, garden greens, Nevis carrots / 35

Beef ribeye, black garlic, parsnips, horopito / 38

Organic bbq chicken, sauteed seasonal veg / half 29 / whole 55

Market fish, artichoke cream, fennel & seeds / MP



SIDES

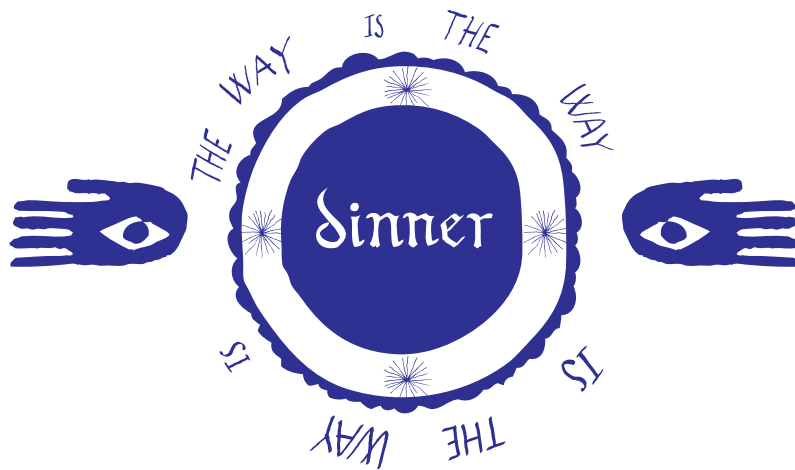
Eggplant, tomato relish, bocconcini / 12

Roast pumpkin, mascarpone, kawa kawa / 10

Pan seared brussel sprouts, pear, bacon, confit garlic / 13

Potato gratin, hard herb flowers / 10





We take inspiration from our beautiful surrounds, the changing seasons and the bounty offered up from our kitchen garden, local growers and producers.

Everything we do is about reflecting a sense of place and a moment in time. In doing so we hope we can help you too, to find the best way to 'be here now'.



AUTUMN

From our garden and growers we are cooking with:

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|  |  |  |  |  |  |  |  |  |  |
| | | | Beetroot | | | Kawa Kawa | | | |
| | | | Sorrel |  |  | Carrots | | | |
| | | | Chioggia | | | Chard | | | |
| | | | Watercress | | | Kale | | | |
| | | | Apple | | | Silverbeet | | | |
| | | | Shiso | | | Garlic | | | |
| | | | Mushrooms | | | Eggplant | | | |
| | | | Broad beans | | | Tomato | | | |
| | | | Parsnips | | | Hard herbs | | | |
| | | | Horopito | | | Pineapple sage | | | |
| | | | Pumpkin | | | Mizuna | | | |
| | | | Pears | | | Rocket | | | |
| | | | Fennel | | | Fennel | | | |
| | | | Lemon Verbena | | | Cos | | | |
| | | | Mint | | | | | | |

