



STARTERS

Warm breads / porcini + truffle butter 16.0

Searred prawns / squid ink mayo / prawn tuile / toasted buckwheat 25.0

West Coast whitebait fritter / wasabi celeriac remoulade / charred ciabatta / cress 27.0

Searred halloumi / watermelon / balsamic gel / pomegranate/ mint 22.0

Duck liver pate / boysenberry gel / pickled berries / berry glass / crostini 23.5

Warm olives / rosemary / citrus / aromatics 12.0

INDIVIDUAL

Thyme, mozzarella + spinach arancini / truffle goats curd / honey roasted pumpkin / grana padano 34.5

SHARED PLATES

Cedar wood Mt Cook Alpine salmon / horseradish creme / seaweed crisp / lemon
serves two 48.0 / serves four 96.0

Central Otago lamb oyster shoulder / Akarua braised / tomato, fennel + mustard jam / fennel +
citrus salt / prune jus
serves between three – four 98.0

Free farmed roasted pork belly / Cromwell apricots / cider jus / puffed quinoa + pumpkin soil
serves two 62.0

Sous vide venison rump / Central Otago cherries / linseed wafer / licorice jus
serves two 68.0

SIDES

Twice cooked Southland potatoes / chipotle mayo 16.0

Heirloom tomatoes / smoked buffalo mozzarella / broad beans / beet + raspberry puree /
hazelnut dukkah 26.0

Roasted cauliflower / almond + garlic puree / pickled raisin paste / charred leek / toasted
almonds / herb oil 23.5

Nevis Garden asparagus / shaved zucchini / black quinoa / coconut yoghurt tahini / toasted
seeds +nuts / cress 26.0