

TRUFFLE À LA CARTE MENU

by Executive Chef Rudolf W. Segers

Each dish contains Ōhiwa Black Diamond Truffle
Add On More Truffles | \$10 per gram



ENTRÉE

- Winter Potato & Almond Soup | ve, a** \$20
gluten-free croutons
- Sunroot Artichoke & Organic Hōhepa Blue | v, d, n** \$24
pear, endive, chardonnay vinaigrette
- Mānuka Smoked Fiordland Wapiti Deer Tataki | a, n** \$34
pōkeno winter malt, sichuan pepper, fire roasted & pickled beetroot
- Pâté en Croûte | d, g, n** \$36
pickled root vegetables, tossed herbs, cumberland sauce

MAINS

- Housemade Tagliatelle | v, d, g** \$38
smoked provolone cheese & pekepeke mushroom fondue
- Steamed Tairāwhiti Red Snapper | sf, d, g** \$52
shiraz caviar, quinoa & polenta fritter, white wine velouté, lemon gel
- Pearl Veal Eye Rossini | d** \$52
kinloch honey roasted root vegetable, pommes mousseline, sauce périgueux
- Lamb Neck Fillet & Truffle Paupiette | n, d** \$60
parsnip, potato & cheese aligote, sauce barigoule

DESSERT

- Crema Catalana | v, d** \$22
wild berry & truffle gula melaka, truffled fudge
- Basque Truffled Cheesecake | v, d** \$28
persimmon



dietaries : v- vegetarian / ve-vegan

contains: d - dairy / g - gluten / sf - seafood / n - nuts / p-pork / a-alcohol