

ELEPHANT IN THE CELLAR

WELCOME CANAPÉS

Venison Tataki, Beets & Carrot | a

Skull Island Shrimp Rouge | sf, se

Winter Vegetable Tartar, Kinloch Honey Gochujang

TO START

Oven Fresh Watercress Focaccia | d, g

miso & spring onion butter whip

Free-Range Pork Belly & Crackling | p, d, g

kinloch honey sautéed endive, pomme dauphine, xo sauce

ENTRÉE

Tairāwhiti King Fish | sf, d, g

spinach risotto, mushroom pesto, tomato beurre blanc

SORBET

Sparkling Rosé Sorbet

MAIN

New Zealand Lumina Lamb | d

neck fillet, chilli & coriander kofta, parsnip, croissant potato,

merlot cabernet 2021 jus

DESSERT

Valrhona Chocolate Crèmeux | d, n

sour cherry, hazelnut

PETIT FOURS

Pâte de Fruit, Volcanic Chocolate Bonbon

Over the Moon Galactic Gold, Cranberry Beignet

contains: d - dairy | g - gluten | sf - seafood | se - seeds | a - alcohol | p - pork