

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

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|---|-------------|
| Winter Potato & Almond Soup ve, a
gluten-free croutons | \$20 |
| Sunroot Artichoke & Organic Hōhepa Blue v, d, n
pear, endive, chardonnay vinaigrette | \$24 |
| Mānuka Smoked Fiordland Wapiti Deer Tataki a, n
pōkeno winter malt, sichuan pepper, fire roasted & pickled beetroot | \$34 |

MAINS

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



dietaries : v- vegetarian / ve-vegan

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