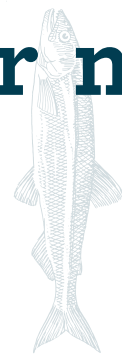


dinner menu



Starters & Salads

Housemade Breads g, d whipped butters	15
Potato & Leek Velouté ve, a, n mushroom pesto	19
Pear & Organic Blue Cheese v, d, n candied walnut, endive, chardonnay vinaigrette	26
Choy Sum & Sweet Potato Dumplings ve, n, se chestnut & coconut velvet	28
Mānuka Smoked Fiordland Wapiti Deer Tataki a, n pōkeno winter malt, sichuan pepper, fire roasted & pickled beetroot	32
Hokkaido Scallop & Hawke’s Bay Candied Back Bacon sf, p smoked sunroot artichoke purée, legumes, fermented kombu & shiitake dashi	39

Dinner Specials

Grilled Brassicas ve, d, n hazelnut hollandaise, tonkatsu, oyster mushroom, candied tofu	34
Bangers & Mash d, p, g Tauranga griller, potato puree, red onion jus	38
Free Range Pork Belly & Crackling p, d, g kinloch honey sautéed endive & radicchio, pomme dauphine, xo sauce	40
Braised First Light Wagyu Beef Brisket d watercress risotto, horopito & feijoa chocolate mole	44
New Zealand Lamb d neck fillet & chilli kofta, parsnip, parmesan churro, carrot & star anise beurre blanc	46
Steamed Blue Cod sf, d, g, a shiraz caviar, quinoa & polenta fritter, white wine velouté, lemon gel	52
Hibachi Charcoaled Pearl Veal Striploin d, g oyster mushroom & brussels sprout sauté, croissant potato, hawke’s bay apple beurre blanc	52

From the Grill

Striploin 250gram	48
Eye Fillet 220gram	58
Ribeye 250gram	58
Tairāwhiti Coast Kingfish 200gram	46
Brick Chicken	44

For Two

Grassfed Beef Tomahawk d triple cooked potatoes, roasted garlic greens, selection of sauces	180
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Sauces

Chimichurri n
Mixed Mushroom Cream d
Red Wine Jus a
Café de Paris d, m
Peppercorn Jus

Sides

Buttered Winter Vegetables v, d	15
Pomme Purée v, d	15
Shoestring Fries ve	15
Maple Syrup Roasted Root Vegetables ve	15
Truffle Parmesan Fries v, d	17

From New Zealand to the Table

We source seasonal produce from trusted partners across the country, chosen for quality, traceability and a shared respect for the land.

