

A LA CARTE MENU

FOR THE TABLE

Sourdough + smoked cultured butter 16 V

Today's oysters + mandarin kosho mignonette 6 ea GF DF

SNACKS

Mussel escabeche + coriander + crayfish oil 6 ea GF DF

Pecorino tartlet + Ortiz Anchovy + chive 18 ea

'Massaman' goat croquette + sweet tamarind + peanut 8 ea DF

ENTRÉE

Pink oyster mushroom + koji + fermented shiitake broth 28 GF VGN

Octopus + potato + labneh + 'nduja 28 GF

Beef rissole + harissa + toum + wyagu fat flat bread 30 DF

Scampi omelette + scampi bone sauce + preserved lemon 38

MAIN

House-made spaghetti + périgord truffle + pecorino 44 V

Curry leaf butter poached fish + kawakawa & tamarind curry + crayfish oil 48 GF

BBQ short rib + braised chard + fermented daikon 48 GF

Wild venison loin + sausage + salt-baked celeriac + oyster mushroom + vol-au-vent 50

TO SHARE

600g Sirloin aged on the bone + sauce béarnaise + horseradish 120 GF

Roast shoulder of lamb + roasted almond cream + parsley and anchovy sauce 95 GF DF

ON THE SIDE

French fries + truffle oil + pecorino 12 GF V

Fried brussels sprouts + ponzu + crispy shallot 12 GF DF

Carina's garden salad + palm sugar dressing 10 GF V GN

Potato, kombu & black garlic galette + parmesan 14 GF

Burnt carrots + carrot sauce + pumpkin seed dukkha 12 GF V

ADD FRESH PÉRIGORD TRUFFLE TO ANY DISH + 10

DESSERT

CHEESE

25g local cheese + pickled green figs + rye cracker + fruit 18 ea V

Origin Earth washed rind soft Pink & White Terraces

Craggy Range Dairy Te Mata Blue

Höhepa Vintage Cumin Danbo

SWEET

Chocolate brownie + Jerusalem artichoke ice cream 20 V

Caramelized crêpe + burnt orange caramel + vanilla ice cream 20 V

Passionfruit souffle + white chocolate custard + sorbet 23 V GF

SHARED SET MENU | \$95 P/P

TO BEGIN

Sourdough + smoked butter

SNACKS

Profiterole + duck liver + dashi + kombu

Wild venison sausage rolls + bulldog sauce

ENTRÉE

Grilled & pickled radishes + hummus

Raw beef + pear + sesame

MAIN

Roast shoulder of lamb + roasted almond cream

Burnt carrots + carrot sauce + pumpkin seed dukkha

Potato, black garlic & knombu galette

Carina's Mesclun salad + palm sugar dressing

DESSERT

Lemon posset

TO FINISH

Madelaine + lemon curd

SET MENU | \$120 P/P

FOR THE TABLE

Sourdough + smoked butter

ENTRÉE

Grilled & pickled radishes + hummus

or

Raw beef + pear + sesame

MAIN

Butter poached fish + tamarind curry

or

BBQ beef short rib + braised chard + fermented daikon

SIDES FOR THE TABLE

Burnt carrots + carrot sauce + pumpkin seed dukkha

Potato, black garlic & knombu galette

Carina's Mesclun salad + palm sugar dressing

DESSERT

Lemon posset

or

Chocolate brownie

TO FINISH

Madelaine + lemon curd

TASTING MENU | \$160 P/P WINE MATCH + \$95

Warm brioche + cultured truffle butter

Charles Le Bel Inspiration 1818 Brut Champagne

Venison, pork & pua sausage roll + tonkatsu sauce

Amoise Amber Albarino 2023

Chopped beef + gochujang + salted daikon

Kenzie Duet Syrah 2023

Pink oyster mushroom + koji + fermented mushroom vinaigrette

Lime Rock Kota Pinot Noir 2016

Scampi scrambled eggs + scampi bone sauce + preserved lemon

Black Barn Barrel Fermented Chardonnay 2022

Curry leaf butter poached fish + kawakawa & tamarind curry + crayfish oil

Easthope Two Terraces Chenin Blanc 2021

BBQ short rib + fermented turnip + red braised greens

Collaboration Cersia Cabernet Franc 2021

Chocolate brownie + Jerusalem artichoke

Askerne Dessert Cabernet 2020

Young coconut sorbet

WORKING LUNCH MENU

TWO COURSES 49 PP | THREE COURSES 59 PP

TO BEGIN

Sourdough + smoked cultured butter

Add on today's oysters + mandarin kosho mignonette 6 ea

ENTRÉE

Grilled cos lettuce + Marie Rose sauce + salted egg yolk

or

Today's terrine + pickled zucchini + toast

MAIN

Pork schnitzel + caper & anchovy butter

or

Minute steak + béarnaise sauce + shoestring fries

DESSERT

Lemon posset + passion fruit + Black Barn Brut