



## A LA CARTE

### *Snacks \$20*

Kaipara oysters, puttanesca dressing

Prosciutto on toast, pistachio, honey

"Lasagne toppa"

Fish and chips

### *Entrées \$28 Each*

Cured fish, green olive, apple ice, mandarin, capers

White asparagus, green chilli, macadamia cream

Black Angus tartare, porcini mushroom, sherry, onion

### *Mains \$45 each*

Fijian style fish curry, prawns, cashew, coriander

Hawke's bay lamb, courgette, chimichurri, black garlic

### *Desserts \$25 Each*

Lemon Torta, mascarpone, raspberry sorbet

Chocolate delice, milk sorbet, coffee

Artisan cheese, lavosh, honeycomb, fig

*Add cheese wine pairing - \$15 per person.*

## TASTING MENU

### *Snacks*

Waipara oysters, puttanesca dressing

Prosciutto on toast, pistachio, honey

"Lasagne toppa"

Fish and chip

### *Course 2*

Cured Trevally, green olive, apple ice, mandarin, capers

### *Course 3*

White asparagus, green chilli, macadamia cream

### *Course 4*

Black Angus beef tartare, porcini mushroom, sherry, onion

### *Course 5*

Fijian style fish curry, prawns, cashew, coriander

### *Course 6*

Hawke's bay lamb, courgette, chimichurri, black garlic

### *Course 7*

Lemon Torta, mascarpone, raspberry sorbet

### *Course 8*

Chocolate delice, milk sorbet, coffee

*6 Courses Tasting menu \$150pp*

*Wine Pairing \$120pp*

*Complete Tasting Menu - 8 Courses \$180pp*

*Wine Pairing \$165pp*