

Wairarapa Olivo + Lot 8 extra virgin olive oils / 5
Olives, orange peel, rosemary, vanilla / 8
Saparosso barrel aged balsamic / 3

ENTREE

Beef tartare, soy, roasted nori, horseradish
egg yolk jam, beef tendon crisps, / 16

Pigs head terrine, preserved peaches, chicken parfait,
grilled chorizo, white onion kimchi, milk bread toast / 19

Ora king salmon belly, gin botanicals, vanilla,
compressed cucumber, damson plum / 17

Line caught snapper, mango, lime, kaffir,
coconut, coriander, green chilli / 17

Butternut agnolotti, pickled shiitake, date,
parmesan, curry leaves, burnt apple butter / 15

MAINS

Potato + celeriac dauphinoise potato wellington, olive,
oven roasted beets, candied walnuts, fresh goats cheese, / 29

Braised shin of beef, cauliflower remoulade,
crispy oyster "BLT", braising juices / 33

Todays line caught fish, kaimoana escebeche,
Spanish romesco, carrot + vanilla puree / MP

Waitoa chicken "schnitzel", ricotta gnocchi,
sweetcorn, chicken crackling, shellfish jus / 32

Cameron Harrison ham + cheese tortellini, tamarind,
black pudding, apple, fennel, roasted almond vinaigrette / 30

Roasted Green Meadows Angus rump cap, French onion butter, green beans,
steak sauce, poutine - Kingsmeade curd, oxtail gravy for two / 78

SIDES

Iceberg wedge salad, Caesar condensed milk dressing, parmesan / 7

Fried potatoes, local lager vinegar mayonnaise / 8

Green beans, seaweed + lemon butter / 8

Green leaf salad, hazelnuts, palm sugar / 7

SWEETS

The new "BFG" parsnip + apple crumble cheesecake / 15

Chocolate pudding, raspberry gelee, peanut butter ice cream / 15

Lemon crème brulee, yoghurt + thyme gelato, sable biscuit / 15

Chocolate truffle / 3

Over the Moon Triple Cream Brie + aged blue,
balsamic strawberries, quince / 16