

À La Carte

TO START

Housemade Sourdough

Bracu Olive Oil | Olives

ENTREÉS

Brown Butter & Rye Crumpet

Mussels | Romesco Butter | Pickled Cucumber

\$23

Soya Glazed Pork Cheek (DF)

Pickled Kohlrabi | Apple Textures | Black Pudding Puree

\$24

Gin & Pink Peppercorn Cured Scallops (DF)

Butternut Squash | 'Tigers Milk' | Chilli Oil

\$27

Eggplant, Lemon & Ricotta Tortellini (V)

Pine Nut & Raisin Dressing | Asian Eggplant

\$22

Torched Market Fish (GF)

Smoked Beetroot | Cultured Cream | Macadamia | Nasturtium

\$24

Please note due to seasonality availability and supply shortages that selected ingredients may be substituted.

MAINS

Pan Seared Duck Breast

Pickled Quince | Rhubarb | Granola | Silverbeet

\$38

Beef Picanha

Cauliflower | Bone Marrow Agnolotti | Oyster Mushroom | Crisp Kale

\$38

Butter Poached Market Fish (GF)

Cabbage | Nduja Butter Sauce | Butter Beans | Parsnip Puree

\$42

Barley Risotto (V)

Wild Mushrooms | Charred Leek | Gorgonzola | Hazelnut

\$34

Venison Loin & Shoulder (GF)

Celeriac | Onion | Creamed Spinach

\$42

TO ACCOMPANY

Charred Cabbage | Cashew Cream | Seaweed Butter | Toasted Seeds | **(GF)** | **\$15**

Roasted Pumpkin | Ricotta | Chilli Oil | Pumpkin Seeds | **(GF)** | **\$15**

Crispy Potatoes | Confit Shallot & Garlic | Chives | **\$15**

DESSERTS

Rhubarb & Custard

Stem Ginger | Hibiscus & Rhubarb Sorbet | Doughnut
\$23

Chocolate Tart

Koji Ice Cream | Coffee Kombucha
\$25

Pain D'epices Perdu

Feijoa Sorbet | Poached Pear | White Choc & Miso Ganache
\$22

Daily Cheeses

Lavosh | Pickled Pear | Black Garlic Puree | Pecan Praline
One Cheese \$16
Two Cheeses \$25
Three Cheeses \$33

DESSERT WINES

2019 Alpha Domus 'Leonarda' Late Harvest Semillon | Hawke's Bay
Glass \$16 | Bottle \$79

Warre's Warrior Finest Reserve Port | Glass \$20

Warre's Otima 10-Year-Old Tawny Port | Glass \$25

The White Heron Port | Central Otago | Glass \$25

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