

Dessert

Rhubarb 18
Pink Pepper Corn | Pomegranate

Persimmon 18
Meringue | Kumara | Grapefruit

Apple 20
Maple | Ginger Cake | Dill

Chocolate 21
Chocolate On Chocolate | Macadamia | Nougat

Cheese Board 10 per cheese
New Zealand & International Cheeses | Muscatels
Fig Jam | Bread | Lavosh

Chefs Treat 13
With Chef's Banana Rum

After Dinner

Dead Man Coffee 21
Rum, Disaronno | Frangelico | Pistachio
Coffee

Smoke, Zuccca & Chocolate 28
Cognac VSOP | Zucca Rabarbaro
Peaty Whisky | Coco & Orange Bitters
Valrhona 70%

Bless You Cashew 23
Armagnac | Nocino | Cacao Liquer | Bitters
Cashew Orget

Kitchen Experience

Earth
Jerusalem Artichoke | Truffle | Kaimai Honey
Black Garlic

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Sea
Paua | Kina | XO | Spring Onion

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Pasture
Hay Smoked Quail | Wild Onion | Bone Marrow
Truffle

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Creamery
Fromage Blanc | Sheeps Milk & Truffle Ice Cream
Milk Cake

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Heaven
Chocolate | Whisky | Malt | Smoke

Experience \$120

Tipple Match \$95

Our Chefs use local growers and sustainable produce.
Baking, dry aging and charcuterie is proudly done

Small Bites

Natural Oysters 7
Roasted Seaweed | Yuzu | Fermented Chili

Manuka Smoked & Roasted Oysters 9
Roasted Paua XO

Scampi Taco 13
Nelson Scampi Ceviche | Tortilla | Macadamia Mole
Finger Lime

Bread 6
Freshly Baked Bread | Cultured Butter

Duck Liver Parfait 9
Hibiscus | Garden Flowers | Brioche

Charcuterie 25
Today's Cured Meat | Szechuan Pickled Cucumber
Seeded Mustard | Sourdough

Entree

Lettuce 23
Cos | Smoked Yoghurt | Mustard Seeds

Lamb 25
BBQ Lamb Rib | Coriander & Black Pepper Glaze
Nashi Pear | Hazelnuts

Kingfish 25
Coal Seared Kingfish | Tare | Macadamia | XO

Handmade Pasta 36
Truffle | Cured Egg Yolk

Main

Butternut Pumpkin 36
Pumpkin Textures | Farro | Kawakawa

Local Fish 44
Chili Consommé | Charred Cabbage | Lardo

Duck 47
Date | Spiced Yoghurt | Pedro Ximénez
Macadamia Dukkah

Black Origin Wagyu MP
Or
55 Day Aged Tenderloin 49
Tony's Mushrooms | Paua XO | Beef Tendon | Onion

To Share

Dry Aged Beef 109
Ribeye On The Bone | Café de Paris Butter
Red Wine Jus

Sides

Exotic Mushrooms | Hazelnut | Pecorino 16

Green Goddess Salad 14

Garden Greens 16

Paris Mash 15