



AUTUMN 2017

BITE

Ain't no thang like an organic chicken wing Sriracha mayonnaise	3
Pork skin Esk valley mushrooms mushroom mousse	4
Bluff oyster melon and prosciutto shaved ice	6.5

RAW

12 km kahawai boquerones house pumpernickel sour cream leek horseradish	18
Wild hare carpaccio pickled plums kawakawa crème fraiche croquette	18

PROTEIN

Gav's mussel ball soup crumbed mussel sorrel sea grapes	16
12km fish fillet whero peas in 12 km sauce puffed 12km skin rouille	18
Veal sweetbread & fillet saffron custard manderijn confit compressed witlof	18
Chef's Lentil Delight baba ganoush spinach curry split pea 'tofu'	16

MORE PROTEIN

12km flounder grilled on the bone chorizo hollandaise	24
Hay smoked Bostock's chicken hay braised veg creamed thigh carrot textures	26
Wakanui black beef rib soft polenta roasted daikon & swede kale	28

MINERALS

'Caprese' heirloom tomatoes buffalo curd tomato & whey broth	14
Grilled butternut Te Mata field mushrooms whipped feta	12
Baked baby potatoes Hohepa tasty foam dandelion coffee	6
Grilled cos lettuce ceaser dressing cured egg yolk	7

CHEESE (40G)

	Tasting Plate (20G)	35
The Cheese With No Name sheep's milk trad rennet Central Hawkes Bay		16
Tania cow's milk brie style 4 weeks hot smoked V Dunedin		12
Mahoe very old edam cow's milk microbial rennet 1 year Kerikeri		13
Matariki cow's milk trad rennet 5 months Nelson		16
Tinui Blue sheep milk V 1 month Masterton		15

SWEET

Pumpkin cheesecake passionfruit golden beet	16
Peanut rose chocolate brownie Turkish delight	16
Fig fresh vanilla cheese honeycomb speculaas	16
Isaac Hayes chocolate ganache choux salted caramel	8

Eat Menu chef's choice 6 course	75	Matched wines	35
Eat Mucho Menu chef's choice 9 course	100	Matched wines	50