



WINTER 2017

SWEET | SPICY | RICH | WARM | DARK | MOODY | EARTHY

**BITE**

An Ode to Heston   beetroot soup   feta   capers	5
Parsnip toffee   pickled black doris   prune mayonnaise	4
Duck liver parfait   onion soup gel   spiced cacao butter	6.5
12 km shark liver 'en crouete'   port jube	6.5
Ain't no thang like a chicken wing   butter chicken mayo	3.5

**RAW**

Oyster   spicy rock melon granita	5
Crab apple sashimi   sorbet   cultured crème fraiche   radish   dill	16
Veal tartar   wagyu crunch   jerusalem artichokes   fresh wasabi   confit hen's yolk	17

**PROTEIN**

Duck breast   sweet-sour pear   roast chestnut puree   kawakawa cream	18
12km sole poached <b>on the bone</b>   wakame butter sauce   seaweed salad	30
Longbush pork   horopito glazed   red sauerkraut   black pudding croquet   celeriac mayonnaise	28
Wakanui short rib   smoked bone marrow   nettle bone broth   hillcroft mushrooms	26

**MINERALS**

Te Mata mushroom veloute   63° egg   pan-fried portobello's   croutons	14
Blackened root vegetable salad   hazelnut salve   koji grains   vinaigrette	14
Polenta Chips   blue cheese sauce   house tomato sauce	8
Ambers greens   anchovy butter	8

**CHEESE (40G)**

	<b>Tasting Plate (20G)</b>	<b>35</b>
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   15 months   Nelson		16
Tinui Blue   sheep milk   V   1 month   Masterton		15

**SWEET**

Carrot cake   carrot textures   liquorice   harakeke	16
Golden peach   verbena tea   toasted almond	16
FEIJOA   honey brined   garam mousse   yoghurt	16
Isaac Hayes   chocolate ganache   choux   salted caramel	8

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