



SPRING 2017

NEW COLOUR

BITE

Shark roe parfait keta caviar wakame cone	4
Crisp black pudding ball house sauerkraut red cabbage gel	4
Asparagus juices fresh curds	5
Ain't no thang like a chicken wing korma mayonnaise	3.5

RAW

Oyster, Kerikeri jumbo celery & granny smith ice	5.5
Sumac cured kingfish green olive cake mandarin liquorice carrot prickly pear sorbet	18
Smoked wakanui beef tartare oyster gel leek rocks & fondue pine nut butter	18

PROTEIN

Pickled daikon "lasagne" turmeric mousse chick pea coated parsnips fenugreek	18
12km Cod mussel butter cauliflower new carrots samphire dried mussel seaweed crunch	22
Longbush pork rillettes pickled plum gel pickled cucumber baby cos	18

MORE PROTEIN

Grilled 12k flounder beetroot & horseradish hollandaise	26
Kawakawa poached Bostock chicken breast chicken meat ball watercress onion	26
Sherenden milk lamb jerusalem artichoke dandelion milk skin	28

MINERALS

Vanilla roasted kumara sweet & sour tamarillo walnut goats cheese red lentils	14
Mushrooms of interest cream cheese mustard leaf soy crunch	14
Stir-fried brussels white miso & garlic brussel salad	8
Polenta fries whipped feta	8

CHEESE (40G)

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

SWEET

So much grapefruit almond rice pudding horopito meringue	16
Wattle! house wattle mead caramelized squash Francois' honey spiced custard	16
Chocolate brownie lavender sour mousse condensed milk sorbet	16
Isaac Hayes chocolate ganache choux salted caramel	8

Eat Menu chef's choice 6 course	75	Matched wines	45
Eat Mucho Menu chef's choice 9 course	100	Matched wines	60