



SOLID GOLD

Summer 2017

BITE

Radish skewer pickled and fresh	3
Shark roe parfait keta caviar wakame cone	4
Ain't no thang like a chicken wing Cole's special sauce	3.5
Liver parfait pancetta apple witlof	6
Orongo Bay oyster jalapeno-melon shaved ice	5.5

RAW

Sashimi viognier syrup celery kraut apple crème fraiche wheycumber sorbet	14
Patangata lamb carpaccio caramelized garum baba ganoush sunflower butter pretzel	14
Asparagus gazpacho purple asparagus fresh curds fennel oil chardonnay granita	10

MINERALS

Heirloom tomato tartar haricot bean puree spring onion salsa verde goats cheese powder	14
Vanilla roasted beets smoked beet mayonnaise pumpkin seed butter quinoa fresh wasabi	14
Colin's crazy cos celebration compressed cos lettuce pickled cos root house ricotta...	8
Chick-pea chips parmesan cream	8

SMALL PROTEIN

Lavender poached 12km sole sweet sour rhubarb lavender butter emulsion fish cracker	16
Mahia octopus black olive preserved lemon gazpacho gel octopus cracker marrow custard	16
Patangata lamb shoulder crisp belly black garlic salve puffed grains turnip artichoke nasturtium	18

LARGER PROTEIN

12km flounder grilled on the bone sherry & nut butter sauce capers hazelnuts sage	26
Bostock's happy chicken breast manuka smoked, served with Max's golden sweetcorn textures	26
62° egg white polenta steamed sweetcorn sweetcorn gel	

STEAK!

Patangata Station rib eye house aged approx. 880grams best for the whole table allow 40mins	150
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Wakanui skirt 120grams	26
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Served with spicy fermented capsicums | carrot mustard | jus | Hawkes Bay ocean salt

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



Whisper Sweet Nothings

SWEET

Strawberry red and white watermelon sponge goats cheese ice cream curd thyme oil	16
'Smashed avocado on toast' avo & white choco mousse brogels tuille bitter choc sorbet	16
Frosted white forest mousse sour cherry fresh cherry coconut kafir lime	16
Isaac Hayes chocolate ganache choux salted caramel	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
Maasdam cow's milk microbial rennet 9 months Hamilton		16
Mahoe very old edam cow's milk V 1 year Kerikeri		13
Blue Monkey cow's milk microbial rennet 6 weeks Katikati		15