



A seasonal menu with a European Influence.
Come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

6 course Menu \$95
7 course Menu \$115

6 course Wine match \$70
7 course Wine match \$95

Chicken Liver Parfait | Gouger | Red Onion
4.50 each

Recommended with a dry style rose or sparkling wine

Mulligatawny | Chicken | Apple
19.00

³
Recommended with Chiaroscuro

Fried Chicken | Coriander | Sour Cream | Lime
19.50

Recommended with Sauvignon Blanc

Blue Cheese | Parisian Gnocchi | Brussel Sprouts
19.50

²
Recommended with Mistral

Smoked fish | Leek | Watercress Veloute
21.50

¹
Recommended with Chardonnay

Bavette | Silverback Onion | Fondue | Jus
37.50

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Recommended with Cabernet Franc

Local fish | Butternut | Cardamon
35

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Recommended with Mistral or Malbec naturel

Good Vibes Oyster Mushroom | Pearl Barley | Jerusalem Artichokes
36.50

Recommended Bordeaux Blend

Hawkes Bay Angus Rib Eye | Bone In | Jus | served with Sides
\$19.50 Per 100g

Recommended with a full-bodied Bordeaux Blend or spicy Syrah

Sides

Roast Red Onion | Garlic | Agrodolce
15

Yams | Labneh | Watercress
15