



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.

Menu \$95 add cheese course +\$35
Wine match \$70

Chicken Liver Parfait | Parmesan | Pear
4.50 each

Recommended with a dry style rose or sparkling wine

Pork Confit Terrine | Celeriac | Yolk
19.00

¹
Recommended with a white blend or oaked Chardonnay

Fried Chicken | Quince | Cashew | Chilli
19.50

Recommended with Gewurztraminer or Riesling

Good Vibes Oyster Mushroom | Buckwheat | Black Walnut | Radish
19.50

³
Recommended with Petit Manseng or Pinot Noir

Long Line White Fish | Pickled Mushroom | Hazelnut
21.50

²
Recommended with Gruner Veltliner

Chicken Ballantine | Wing Bisque | Kumara
37.50

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Recommended with Pinot Noir or Chardonnay (for white wine lovers)

Local fish | Grape | Tarragon
35

⁴
Recommended with Viognier or Gruner Veltliner

CRSD Pecorino | Potato | Leek | Green Peppercorn
36.50

Recommended with Rose or Chardonnay

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

Recommended with a full-bodied Bordeaux Blend or spicy Syrah

Sides

Brussel Sprouts | Pine Nuts | Garlic
15

New Season Potato | Herbs | Beurre Noisette
15