

## November

Black Estate sourdough, cultured butter	12/18
Roasted beetroot, pinenuts, currant custard	24
Akaroa salmon rillette, sweet and sour fennel, baby cos	26
Pork terrine, Rod's plum jam, pickles, lavosh	27
Steak tartare, mushroom cream, fried sage	28
Goat's cheese & pumpkin ravioli, celeriac, burnt butter	34
BBQ lamb rump, charred carrots, jus	54
Line caught Kahawai, green goddess, brassicas	52
Dry aged local sirloin, green harissa, jus	68
Little owl fennel, olives, crispy capers	16
Charred asparagus, hazelnut, preserved lemon	20
Leafy greens, lemon vinaigrette	14
Caramelised white chocolate, mandarin, Italian meringue	18
Black raspberry dark chocolate, strawberries, elderflower	18
Curated cheeses, walnut loaf, honeycomb	16/32/45
Trust the Chef	
Four courses shared	115pp
+current and vintage pairing	175pp

Thank you to all our suppliers for farming, hunting, and fishing our produce.

We kindly ask for one bill per table, thank you for your understanding.