

March

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| Black Estate sourdough, cultured butter | 12/18 |
| Line caught Kingfish crudo, plum, sorrel | 27 |
| Organic tomatoes, goats cheese, fig oil | 26 |
| Potato gnocchi, lemon custard, kale | 26 |
| Charred venison tartare, black garlic, oyster mushroom | 28 |
| BBQ lamb rump, caponata, fermented tomato jus | 55 |
| Dry aged Akaroa salmon, seaweed beurre blanc, brassicas | 58 |
| Roasted pork jowl, sweet and sour plum, elderberry | 56 |
| Dry aged sirloin, green harissa, jus | 68 |
| Green zucchini, lemon vinaigrette, aged gouda | 16 |
| Charred green beans, hazelnuts, burnt butter, fried sage | 18 |
| Caramelised apple terrine, peach Ice cream | 19 |
| White chocolate ganache, strawberries, hazelnut | 19 |
| Curated cheeses, walnut sourdough, honeycomb | 16/32/45 |
| Trust the Chef | |
| Four courses shared | 115pp |
| + current and vintage wine 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.