

Black Estate sourdough, cultured butter	12/18
Snapper tartare, citrus caramel, turnip	28
Beef carpaccio, oyster cream, hazelnut, chervil	26
Roasted baby carrots, lemon custard, semi dried tomatoes	26
Charred asparagus, snow peas, goats cheese, dill	34
BBQ lamb rump, zucchini, broad bean salsa, jus	62
Akaroa salmon, roasted cauliflower, burnt butter	64
300g Wagyu ribeye, fried sage, jus	95
Leafy greens, green goddess, lemon vinaigrette	16
Roasted mushrooms, pine nut & currant salsa	18
Dark chocolate, poached strawberries, raspberry sorbet	19
Akaroa lemon sorbet, cherries, olive oil	14
Curated cheeses, walnut loaf, honeycomb	16/32/45

Trust the Chef - four courses shared - 129pp

+ current and vintage wine pairing - 189pp

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

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