

Black Estate sourdough, cultured butter	12/18
Snapper tartare, apricot caramel, sorrel	29
Beef carpaccio, oyster cream, hazelnut, chervil	27
Roasted baby carrots, lemon custard, semi dried tomatoes	27
Charred asparagus, goats cheese, dill	34
BBQ lamb rump, zucchini, broad bean salsa, jus	62
Dry aged Akaroa salmon, cauliflower, burnt butter	64
350g Wagyu sirloin, fried sage, jus	115
Leafy greens, green goddess, soft herbs	16
Roasted mushrooms, pine nut & currant salsa	19
Akaroa lemon sorbet, olive oil	11
Dark chocolate, strawberries, buttermilk sorbet	20
Poached cherries, whipped mascarpone, honey tuile	22
Curated cheeses, walnut loaf, honeycomb	17/32/48
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.