

Black Estate sourdough, cultured butter	12/18
with truffle butter	10
Fish crudo, sorrel buttermilk, radish	29
Venison tartare, crispy oyster mushrooms, truffle & mushroom purée	32
Roasted mushrooms, pinenut & currant salsa	25
Charred carrots, preserved lemon, pickled fennel	34
BBQ lamb rump, truffle & artichoke puree, brussel sprouts, truffle jus	68
Dry aged Akaroa salmon, smoked fish beurre blanc, charred kale	64
300g Homegrown beef sirloin, truffle jus, enoki mushroom	98
Baby cos, green goddess, soft herbs	18
Baked celeriac, truffle cheese sauce	22
Omihi blackcurrant sorbet, olive oil	11
Caramelised white chocolate, strawberry caramel, buttermilk sorbet	20
Curated cheeses, walnut loaf, honeycomb	17/32/48
Trust the Chef - four courses shared - 129pp	.
+ current and vintage wine pairing - 189pp	

A big thank you to our suppliers for farming, hunting, and fishing our produce.