

To Eat

Natural Oysters, Shallot & Red Wine Vinegar

or

Crumbed Oysters, Burnt Apple Puree, Pickled Apple, Tarragon

\$24 for 3, \$42 for 6, \$72 for 12

Lobster Taco, Cucumber & Tomato Salsa, Slaw, Citrus

Mayonnaise, Chilli Pesto \$12.50

Ora King Salmon, Cucumber, Apple & Wasabi Puree, Nori,
Pickled Ginger, Puffed Wild Rice, Soy & Sesame Dressing \$23

Braised Carrot, Black Garlic & Carrot Puree, Blue Cheese
Mousse, Walnut Crumb, Onion Petals, Pickled Carrot \$12

Crumbed Cauliflower, Cauliflower Puree, Goats' Cheese Mousse,
Puffed Wild Rice, Chive \$13

Heirloom Tomatoes, Black Pepper, Red Onion, Stone Fruit,
Burrata, Tarragon Oil, Wholegrain Bread \$13

Duck Liver Parfait, Plum Jam, Brioche, Nut Crumb, Truffle \$14

Tai Tapu Venison Croquettes, Grape Salsa, Horseradish,
Nasturtium \$13

Te Mana Lamb Tartare, Oyster & Gin Mayonnaise, Pickled
Mustard Seeds, Lamb Bacon Crumb, Cured Egg Yolk \$18

Pork Belly, Salt Baked Celeriac, Puree, Blackberry, Sage \$17

Black Origin Wagyu Beef Burger, Cos Lettuce, Pickled Red
Onion, Swiss Cheese, Black Garlic Aioli \$18

Truffle Fries, Parmesan, Truffle Aioli, Tomato Relish \$10

Peanut Butter Mousse, Caramelized Peanuts, Chocolate Curd,
Chocolate Soil, Lime \$12

Please let us know if you have any dietary requirements or
allergies