

Week commencing 16th March

Oysters, Te Kouma Bay, served with a red wine mignonette      ½ doz      30  
doz      60

ENTRÉE

Raw local fish, pickled green tomato dressing, buttermilk & dill      20  
Roasted halloumi, green olive, endive, nectarine & black doris plum      22  
Wild venison tartare, tarragon sauce, crispy fried anchovy & agria chips      24  
Heirloom tomato, radish & fennel salad, calamari, 'nduja chilli dressing      26

MAIN

Pumpkin & ricotta agnolotti, black garlic, walnuts & burnt butter      34  
Pan fried local fish, caper roasted fennel, mussels, green beans & hollandaise      39  
Seared duck breast, parsley & pine nut, pickled grapes & fried black pudding      42  
Coal roasted beef short rib, eggplant, roasted turnip & bok choy      42

TO BE SHARED BETWEEN TWO      110

Patangata Station rib eye, 700g, rocket from our garden, pepper sauce  
*served with confit garlic potatoes*

SIDES

Roast potatoes, confit garlic & parsley      12  
Salad of chopped broccoli, caper & shallot dressing      12



Shared Tasting Menu 75<sup>PP</sup> | Matched Wine 70<sup>PP</sup>

*Designed to be enjoyed by the whole table, our shared menu showcases the best produce from our favourite suppliers & our very own kitchen garden*

*Potato focaccia bread, our camembert butter*

RAUKUMARA RANGES | CAPE KIDNAPPERS | CLIVE

Wild venison tartare, tarragon sauce, crispy fried anchovy & agria chips

Raw local fish, pickled green tomato dressing, buttermilk & dill

Roasted halloumi, green olive, endive, nectarine & black doris plum

*2019 Sauvignon Blanc, Te Muna Road Vineyard - Martinborough*

*2019 Chardonnay, Kidnappers Vineyard - Hawke's Bay*

PATANGATA STATION

Slow roasted lamb shoulder, pine nut & parmesan crumb, red peppers

served with a selection of sides

*2013 'Sophia' Bordeaux Blend, Gimblett Gravels Vineyard - Hawke's Bay*

FROM OUR GARDEN & DOWN THE ROAD

Black doris plum, cheesecake cream & shiso granita

*2009 Noble Blend - Te Muna Road Vineyard - Martinborough*

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SUPPLEMENTARY COURSE FOR THE TABLE - 15.00<sup>PP</sup> | WITH MATCHED WINE 20<sup>PP</sup>

Pan fried fish from Sarah & Karl, hollandaise sauce, caper roasted fennel

*2017 Chardonnay 'Les Beaux Cailloux', Gimblett Gravels, Hawke's Bay*