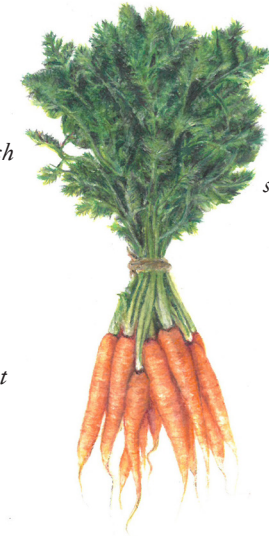




KITCHEN GARDEN

spinach
cauliflower
romanesco
sprouting broccoli
chicory
radish
conehead cabbage
fennel
amaranth
red mustard leaf
cavolo nero
golden beetroot
celtuce
cucumber
watermelon radish
leek
kale
candy beetroot
horseradish
rhubarb
kohlrabi
rainbow beetroot
collard greens
red vein sorrel
potato



HERB GARDEN

arugula
thyme
parsley
sage
red shiso
marjoram
basil
parsley
purslane
lovage
salad burnet
garlic chives
watercress
mint
plantago
strawberry spinach

we warmly invite you to explore our organic kitchen gardens during your visit

Week commencing 18th March

Te Kouma oysters, red wine vinaigrette ½ doz 30 / doz 60

BITES

Potato pancakes, smoked fish paté & horseradish (2) 9
Chilli baked mussels, aioli (4) 10
Duck waffle, chicken liver parfait & beetroot (2) 10
Fried cauliflower, sumac & curd dip, pomegranate molasses 12

ENTREE

Coal roasted halloumi, charred fig, witlof & candied hibiscus 22
Raw John Dory, avocado, daikon & shiso pickle 22
Venison tartare, tarragon sauce & crispy fried anchovy 24
Smoked duck breast, soft boiled egg, celeriac remoulade & hazelnut 26

MAIN

Ricotta dumplings, sweetcorn, smoked almond & black garlic 34
Pan fried local fish, whipped eggplant, seaweed & shiitake 35
Chicken breast, fermented grains, carrot sauce & pine nut 36
Organic pork belly, 'nduja stuffed date, doug's cider & black doris plum 38
Beef short rib, parsley & garlic puree, tongue & pickled onions 42

TO BE SHARED BETWEEN TWO

Slow roasted lamb shoulder, pine nut & parmesan crumb, salsa verde 90
served with a choice of two sides from below

SIDES

Leaves from our garden, verjus dressing & mint 9
Wood roasted cabbage, mandarin, smoked butter & dill 10
Roast potatoes, confit garlic & parsley 12

Hawke's Bay Menu - 75^{pp}

Cape Kidnappers

Potato pancakes, smoked fish paté & horseradish

Bay View

Bruce's organic fried shiitakes & five spice salt

Bare Island

Cured Albacore tuna, horseradish cream, pastrami spice & pickles

Clive & Te Mata

Coal roasted halloumi, charred fig, almond & candied hibiscus

Tuġi Tuġi

Venison tartare, tarragon sauce & crispy fried anchovy

Nuhaka & Hastings

Duck waffle, chicken liver parfait & beetroot

Otane

Aged scotch fillet of black angus, soft onions & fresh horseradish - *served with a selection of sides*

Havelock North

Scott's strawberries, coconut sorbet, muscavado & burnt meringue



Nectarine sorbet, cheesecake cream & elderflower poached peach	15
Broken Wellington chocolate cake, black doris plums, 100s & 1000s	15
Strawberries, coconut sorbet, muscavado & burnt meringue	15
Salted caramel truffles (5)	8

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14 / 50g

Pink & white terraces, washed rind, cows' milk, Havelock North
 Comté, semi hard, cows' milk, Jura, France
 Hohepa blue, cows' milk,
 Doereimi, goats' milk, Pohangina valley

