

TO START

White Fish Crudo

Smoked Coconut Dressing, Coriander Oil, Radish, Cucumber

Flute of G.H Mumm Grand Cordon

ENTRÉE

1/2 Dozen Oysters

Natural, Mignonette Sauce OR Tempura, Wasabi Mayo

Crispy Squid

Buffalo Mayo, Pickled Shallot, Smoked Paprika,
Micro Herbs, Squid Ink Tapioca Crisp

Seafood Chowder

Green Lipped Mussels, Market Fish, Prawn, Scallop, Fondant Potatoes,
Shellfish Oil, Lemon

Duck Liver Parfait

Plum Gelée, Hazelnuts, Red Wine Syrup, Toasted Brioche

Crispy Skin Pork Belly

Pickled Apple, Apple Gel, Granny Smith, Radicchio, Fennel Nage

Creamed North Island Paua Toastie

Kiwi Onion Dip, Chives

Wagyu Beef & Fennel Dumplings

Chilli Jam & Oil, Spring Onion Tops

Courgette & Ricotta Gnudi

Cauliflower Purée, New Season Peas, Tomato, Basil Oil, Parmesan

Grilled Atlantic Scallops

Kataifi Wrapped Scampi Tails, Sweetcorn Panna Cotta,
Red Pepper Gazpacho, Bacon Floss



MAINS

Grilled Market Fish

Whipped Butternut, Bean Succotash, Crayfish & Cheddar Fritters,
Parsley Oil

Pan Roasted Big Glory Bay Salmon

Apple, Fennel & Daikon Salad, Macadamia Purée, Pomegranate Gel,
Crispy Salmon Skin

BBQ'd Ruakaka Kingfish

Green Curry Rub, Lemongrass & Coconut Emulsion, Roasted Leeks,
Baby Carrots, Bok Choy

Wild Mushroom Linguini

Confit Free Range Egg, Crispy Wood Ear Mushrooms, Edamame, Mimolette

Cambridge Duck

Duo of Roasted Breast & Confit Leg, Endive & Shaved Fennel,
Vietnamese Herbs, Plum Sauce, Burnt Orange Nuoc Cham Glaze

Grilled Venison Loin

Blackberry Gel, Baby Beetroot, Bitter Cocoa, Salted Macadamia,
Madeira Reduction

250gm Savannah Eye Fillet

Creamed Spinach, Onion Soubise, Crispy Potato Hay, Baby Leek,
Port Wine Jus, Smoked Butter

Cardrona Lamb Cutlets

Courgette Terrine, Pea Purée, Whipped Goat's Curd, Baby
Beetroot, Mustard

SIDES

Fresh Garden Salad

Chardonnay Vinaigrette

Simple Potato Salad

Pancetta, Spring Onion, Gherkin, Herbs

Summer Greek Salad

Cherry Tomato, Cucumber, Red Onion,
Olives, Whipped Feta

Shoestring Fries

Roasted Garlic Aioli

Potato Purée

Truffle Butter, Shaved Parmesan

Steamed Asparagus

Waiheke Extra Virgin Olive Oil

2 sides per table of 2 | 3 sides per table of 4 | 4 sides per table of 6



DESSERT

Trio of Chocolate

65% Dark Chocolate Sphere, Hot Manjari Chocolate Ganache,
White Chocolate & Hazelnut Praline Cake, Freeze Dried Mandarin, Blood Orange Sorbet

Summer Pavlova

Textures of Meringue, Passionfruit Curd, Kiwifruit Gel, Orange Supremes

Deconstructed Crème Brûlée

Vanilla Curd, Demerara Crackle, Macerated Summer Berries,
Shortbread Streusel, Raspberry Sorbet

Apple Jelly Parfait

Vanilla Génoise, Chardonnay Apples, Green Apple Sorbet, Lime Crème

Cherry Semifreddo

Compressed Cherries, Coconut Ganache & Snow, Burnt Coconut

Sorbet Selection

Ask for Today's Flavours

CHEESE

Choose from two Cheeses

**Walnuts, Dried Muscatels & Apricots, Green Apple, Honeycomb,
Fig Chutney, Fruit & Nut Toast, Water Crackers**

Brie de Meaux

Cow's Milk, Creamy, Earthy - Brie, France

Meyer's Goat Milk Gouda

Goat's Milk, Creamy & Sweet - Hamilton, NZ

Over The Moon Creamy Blue

Cow's Milk, Smooth & Rich - Putaruru, NZ

Evansdale Tania

Cow's Milk, Smoky & Smooth - Otago, NZ

