

# dinner menu

## VOLCANIC CIABATTA \$6

stuffed with mascarpone, garlic, rosemary

## KOJI CURED LAMB \$9

tapioca cracker, blackcurrants

## Starters

## GARUM CURED AKAROA SALMON \$24

nori, fermented cucumber, ice plant, salmon caviar, wasabi ice cream

## AGED BEEF TARTARE \$23

apple & caper jam, charcoal oil, cured bone marrow, nastartium, reindeer moss

## ATLANTIC SCALLOP \$25

courgette flower, orange emulsion, lardo, horseradish, spruce

## Mains

## ORGANIC BEEF SIRLOIN 400GM (2 PERSON) \$64

confit garlic, date puree, bone marrow, charred zucchini

## PREMIUM GAME WILD VENISON STRIPLOIN \$49

black garlic, venison croquette, baby zucchini, pickled green walnut, kohlrabi, evo snow, alyssum

## BOSTOCK ORGANIC CHICKEN BREAST \$38

button mushroom, lardon, baby turnip, mulled wine reduction, locust

## LINE CAUGHT FISH OF THE DAY \$TBA

confit fennel, tobiko, black lime, squid ink cracker, fennel & pear puree

## BUTTERNUT SQUASH \$32

wairiri burrata, drunken raisins, pinenuts, sage, fermented grape water

## Sides

## SEASONAL VEGETABLE \$11

chilly bean sauce, puffed wild rice

## GRILLED WHOLE SWEETCORN \$13

Barry's Bay blue cheese, horopito mayo, herbs

French Farm Winery