



**VOLCANIC CIABATTA \$6**

stuffed with mascarpone, garlic, rosemary

**KOJI CURED LAMB \$9**

tapioca cracker, black currants

*Shared Plate or Single Serve*

**GARUM CURED AKAROA SALMON \$24**

nori, fermented cucumber, iceplant, 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

**BOSTOCK ORGANIC CHICKEN BREAST \$38**

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

**LINE CAUGHT FISH OF THE DAY**

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

**PREMIUM GAME WILD VENISON STRIPLOIN \$49**

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

**BUTTERNUT SQUASH \$32**

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

**CHARCUTERIE BOARD \$49**

assorted meats, bread, olives, lavosh, chutney, dip, gherkins. (2 Person)

**CHEESE BOARD \$34**

selection of 2 Barry's Bay cheeses, 1 cranky goatcheese, lavosh, bread, chutney, pickles,  
local honey, walnut

*French Farm Winery*