



A la carte

Snacks \$20

Selection of 3 chosen by the Chef

Housemade sourdough bread, marmite

Entrées \$29 Each

Cured fish, coconut, yuzu, green apple

Steamed market fish, Mom's prawn curry

Mains \$52 Each

Hawke's Bay Lamb, cashew, carrot, cardamom

Wagyu Beef, celeriac black garlic, cabbage, cavolo nero

Desserts \$25 Each

Passionfruit, mango, lychee, coconut

Liquorice, dark chocolate, honeycomb, milk

Artisan cheese, lavosh, honeycomb, fig

Add cheese wine pairing - \$30 per person.

Tasting menu

Selection of Snacks

Housemade sourdough bread, marmite

Cured fish, coconut, yuzu, green apple

Steamed market fish, Mom's prawn curry

Hawke's Bay Lamb, cashew, carrot, cardamom

Wagyu Beef, celeriac black garlic, cabbage, cavolo nero

Passionfruit, mango, lychee, coconut

Liquorice, dark chocolate, honeycomb, milk

Add Caviar 30gr \$125

Mini Tasting menu – 5 Courses \$160pp

Wine Pairing \$130pp

Complete Tasting Menu - 7 Courses \$180pp

Wine Pairing \$180pp