



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, tamarind, kaffir lime, Nahm Jim, leek

Mains \$52 Each

South Island Venison, cardamom, carrot, blood orange

Wagyu Beef, celeriac, fenugreek, 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, tamarind, kaffir lime, Nahm Jim, leek

South Island Venison, cardamom, carrot, blood orange

Wagyu Beef, celeriac, fenugreek, cabbage, cavolo nero

Passionfruit, mango, lychee, coconut

Liquorice, dark chocolate, honeycomb, milk

Add Caviar 30gr \$125

Mini Tasting menu - 5 Courses \$160pp

Non-alcoholic pairing \$80pp

Wine Pairing \$130pp

Complete Tasting Menu - 7 Courses \$180pp

Non-alcoholic pairing \$90pp

Wine Pairing \$180pp