

\$99 pp

Duck broth, kawakawa

Baked flat bread, parmesan, spinach

Stuffed fried Sicilian olives, venison mince, fennel mayonnaise, rosemary salt

House cured heritage pork coppa

Duck parfait, red onion marmalade

Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12

Charred celeriac, whey glaze, celeriac labneh

Chicken liver, lardo, creme fraiche, sesame dukkah, pickled shallots

Coal grilled Wapiti venison, parsnip, anchovy

Saffron polenta, parmesan, house cured heritage pork pancetta

Charred zucchini, caraway, nigella

NZ cheese, crackers, miso & burned apple

Dark chocolate & brandy mousse, candied orange, toasted pistachio

*Please let us know if you have any allergies or dietary requirements,
we are happy to help.*

Beverage pairing \$75

