

SAMPLE SET MENU

\$139 PER PERSON

SNACKS + EACH GUEST'S CHOICE OF
ONE STARTER, MAIN AND DESSERT

WE CAN CATER TO ANY DIETARY REQUIREMENTS + RESTRICTIONS

Ahi. **SOURDOUGH** + Waiheke Island **OYSTERS** + Tahr **TARTARE**

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WAREHENG *D'Urville Island*

shaved kingfish + burnt cucumber + shiso +
avocado sorbet + rocket

CAPSICUM TERRINE *Matamata*

Anabelle's sheep's curd +
sunflower seed & parsley pesto + tomato water

charred **KĀNGA** *Northland*

sweet corn + buffalo mozzarella + pickled eggplant +
hazelnut butter + burnt husk oil

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grilled **ALBACORE** *Kapiti Coast*
mushroom & miso duxelle +
caulilini + lemon & whey veloute

roasted **CAULIFLOWER** *Patumāhoe*
Ora's mushrooms + fire-blanching beans +
black garlic + miso

RED DEER *Tapuae-ō-Uenuku*
black pudding + blackberries +
wood-fired beets + pickled onion

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coal-roasted **PEAR** *Hastings*
taste of NZ chocolate + candied walnuts +
fresh sheep's cheese + pear sorbet

summer **BERRIES** *Maungatapere*
raspberry consommé + strawberry & fennel sorbet +
kapiti honey cake + orange mascarpone