



Our food philosophy is based on the “Eco Gastronomy” concept, which has strong connections between how and where food is produced and consumed. We strive to source premium ingredients locally which are seasonal, fresh and in their prime. Our menus offer a wide variety of light and healthy options and we believe that eating is for the mind, body and soul.

Bon Appétit!

Executive Chef  
Jinu Abraham

## Starters

Red pepper and tomato tartlet \$15

*Apple with plum dressing and small leaves salad*

Warm radicchio with potato and bread salad \$15

*Macadamia ricotta and balsamic with flax seeds*

Baby beet and orange salad \*\*\* \$16

*Beet paint with cashew cheese and dehydrated black olives*

Roasted swede soup \$12

*Pickled hazelnuts and cabbage*

Cream of tomato soup \$14

*Herb croutons*

Miso and honey marinated prawns \*\*\* \$19

*Kumara and coriander salad with aioli*

Seared scallops \*\*\* \$19

*Parsnip and pancetta mash, chorizo with home made sweet chilli sauce*

Pan fried cajun chicken livers on pastry \$18

*Mushrooms with white onion confit, creamed bush honey and orange mustard*

Ostrich and veal loaf \*\*\* \$18

*Kumara balsamic mash with beetroot chilli relish and greens*

Clevedon Valley buffalo mozzarella salad \$16

*Vine ripe tomatoes with balsamic crystals and basil oil*

## Side dishes \$8

Seasonal vegetables with avocado oil

Fresh garden salad

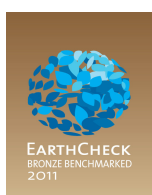
Blue cheese and mascarpone polenta

French fries

Rosemary roasted new potatoes

Creamed potatoes

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist



GST included

20% surcharge applies on public holidays

## Mains

Bread crusted tofu \$29

*Potato and avocado mash with raisin purée and herb dressing*

Macadamia and herb roasted eggplant filo \*\*\* \$28

*Braised winter greens with corn mousse and wakame tea powder*

Mung bean noodles \$24

*Spinach with mung beans, crumbed bean curd and sesame seeds*

Truffled field mushrooms \$28

*Seared polenta, spinach sauce and wakame seaweed*

Paprika, horopito pistachio crusted chicken breast \$30

*Sage fried potatoes with spinach, spiced parsnip purée and sofrito*

Chilli kelp hapuka \$34

*Preserved lemon cous cous with silverbeet, cokelek and squid ink sauce*

Lemon kelp and chermoula roasted lamb rump \*\*\* \$37

*Potato gnocchi with buffalo biltong, baby turnips, peas and rosemary jus*

Confit duck leg \$32

*Black pudding with parsnip, feta mash, beans and jus*

Braised lamb shank \$32

*Soft kikorangi polenta with vine tomato, caper raisin purée and broccoli*

Eye fillet \*\*\* \$37

*Potato stack with roast pepper, tomato, quince alioli and thyme jus*

Slow roasted pork belly \$30

*Pickled cabbage with lemon risotto, spiced apple purée and red wine jus*

## Grill specials \$38

All grills come with potato cake, vine tomato and beans

Sauce of your choice: thyme jus, mint jus or béarnaise

### Choose your special meat:

Chicken breast

Hapuka fillet

Angus eye fillet (200 gms)

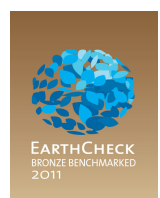
Sirloin steak (250 gms)

Lamb rump

Indicates vegan dishes

\*\*\* Indicates signature dishes

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist



GST included

20% surcharge applies on public holidays