Menu

FOCACCIA
seasonal whipped butter $15-

MARKET FISH
citrus cured + lovage oil + sorrel crisp $23-

SALT BAKED BEET
goats cheese panna cotta + nettle oil $19-

FIORDLAND VENISON
blackcurrant bbq sauce + frybread $24-

BLACK VINEGAR MUSSELS
chilli + spring onion pancake $21-

CONFIT LAMB SHOULDER
smoky white bean hummus + mint salsa verde $35-

SEASONAL GREENS
fresh asparagus + lukmira $12-

CRISPY POTATOES
buttermilk ranch $12-

LEMON POSSET
elderflower jelly + meringue $14-

THE KITCHEN GARDEN

please let us know of any dietary requirements