

entree

kombu cured beef tartar with smoked oyster cream
crown pumpkin with salted cherry blossoms and barley
alpine salmon confit with cucumber and buttermilk
cauliflower with egg and parsley

main

hay roasted celeriac and three year aged parmesan
foveaux strait hapuka with sunchokes and whey
devon large black pork belly and carrots
aged te mana lamb with celeriac and mushroom glace

dessert

sheep's milk yogurt with beetroot and carrot
orange blossoms and buttermilk
preserved berries and bay leaf ice cream
hokey pokey with cajeta and bee pollen

