

During your dinner with us this evening you will see and eat ingredients that have and are playing an important role in defining New Zealand's culinary identity.

Your canape selection especially, allows us to express our ideas and vision for ingredients in a fun yet informative narrative.

2 course a la carte menu 80 | 3 course a la carte menu 100

canape option 60

canapés

a tribute to maori
lost to our past
iconic new zealand
innovation
a look to the future

the inga bean

entrees

alpine salmon green apple dill
asparagus yuzu cold pressed olive oil parsley
kolhrabi savoy cabbage blueberry
langoustine and anglaise leek banana
coastal spring lamb tartar oyster sea banana

mains

hapuka winter radish verjus
te mana lamb rump kumara hay
filet of beetroot orange radicchio
handpicked beef tenderloin nettle carrot
cauliflower almond black currant

dessert

strawberry sorrel kawakawa
carrot creme fraiche carrot cake
golden kumara cacao east imperial ginger beer
hogarth chocolate pumpkin saffron
opiki ma goats camembert ham toastie