

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

canapés

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

the inga bean

entrees

langoustine and anglaise leek banana
cucumber courgette olive oil dill
alpine salmon green apple parsley
coastal spring lamb tartar oyster cucumber
cabbage cabbage cabbage

mains

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

dessert

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

2 course a la carte menu 85 | 3 course a la carte menu 110

canapé option 60