

We believe New Zealand cuisine is defined by its plentiful and exceptional ingredients then interpreted diversely by those that use them. Your dinner with us is that interoperation that makes NZ cuisine so good.

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

## canapés

a tribute to maori  
iconic new zealand  
innovation  
sustainability

the mandarin

## entrees

langoustine and anglaise leek banana  
carrot macadamia natural vinagrette  
alpine salmon green apple grapefruit  
coastal spring lamb tartar oyster sea banana  
cabbage cabbage cabbage

## mains

bluenose winter radish verjus  
te mana lamb eggplant apple  
filet of beetroot orange radicchio  
handpicked beef tenderloin nettle carrot  
cauliflower almond blueberry

## dessert

peach basil kawakawa  
carrot crème fraîche carrot cake  
golden kumara cacao east imperial ginger beer  
hogarth chocolate champignon de paris macadamia  
stracciatella cheese pear gooseberry

2 course a la carte menu 90 | 3 course a la carte menu 115  
includes bread and sides. canapé option 50