

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 interpretation that makes New Zealand cuisine so good.

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

2 course à la carte menu 90 | 3 course à la carte menu 120
canapé option 60

canapés

a tribute to maori | mussel
iconic new zealand | fish & chips
sustainability | abalone
innovation | whitebait
the mandarin

bluff oyster 10

entrees

langoustine & anglaise leek banana
pork terrine carrot chestnut spinach
alpine salmon green apple grapefruit
coastal spring lamb tartar oyster sea banana
cabbage cabbage cabbage

mains

hapuka spring onion fish milk lime
cauliflower almond blueberry
te mana lamb eggplant apple
filet of beetroot orange radicchio
handpicked beef tenderloin nettle carrot

desserts

peach basil kawakawa
almond orange parsnip
carrot crème fraîche carrot cake
miann chocolate macadamia mushroom
pecorino & white vein cheeses pear gooseberry