

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 115  
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  
carrot macadamia native 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