

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.

canapés

a tribute to maori | mussel
iconic new zealand | fish & chips
Innovation | abalone
sustainability | rock lobster
the mandarin

bluff oyster 10

entrees

alpine salmon green apple grapefruit
blackened octopus quince persimmon
pork terrine carrot chestnut spinach
coastal spring lamb tartar oyster sea banana
cabbage cabbage cabbage

mains

hapuka kuriyutka squash yuzu
cauliflower almond blueberry
te mana lamb eggplant apple
filet of beetroot orange radicchio
handpicked beef tenderloin nettle carrot

desserts

feijoa ambrosia apple sorrel
almond orange parsnip
carrot crème fraîche carrot cake
miann chocolate macadamia mushroom
white vein & devotion cheeses pear gooseberry

2 course à la carte menu 90 | 3 course à la carte menu 120

canapé option 60