

autumn

house baked sourdough, cultured butter 10

padron peppers, ricotta salata 12

buffalo stracciatella, autumn figs, beets, walnuts, wild oregano 23

spiced southern calamari, ponzu mayo, pickled cucumber, chilli 24

marlborough king salmon, miso, leeks, radish, ginger 25

southland venison, kohlrabi remoulade, tarragon, mustard 25

market fish, confit fennel, chicory, navel orange 32

kelp pappardelle, black foot paua bolognese, sorrel 36

chicken oysters, black barley, broccolini, mushroom, hazelnuts 29

pork belly, celery root, brussels, crabapple, pickled mustard seeds 31

bavette steak, onion leaves, romesco, native spinach 34

cosberg salad, radish, buttermilk ranch 10

greens & grains 12

crown pumpkin, seed dukkah, labneh, kale 12

hand cut chips, rosemary salt 8

poached quince, elderberry, honey yoghurt sorbet, anzac sable 15

autumn fig tart, fig leaf crèmeux, crabapple 18

flourless chocolate cake, cacao, malt caramel & ice cream 15

cheeses selection of one 14, selection of three 36

cow

kawarau blue, gibbston valley

lindis pass brie, oamaru

tuteremoana vintage cheddar, kapiti

goat

tenara ash wrapped pyramid, kaikoura

sheep

curado semi firm manchego style, nelson

buffalo

stracciatella, north canterbury