

ALL INDIVIDUAL SEASONAL PLATES ARE  
PORTIONED BETWEEN ENTRÉE AND MAIN  
SIZES

---

Two plates 50 pp  
Three plates 70 pp

---

## SEA

28

Yellow fin tuna, miso eggplant, tempura coastal greens, crisp garlic, shiso, shiitake, dashi broth

Roast Groper parsley crust, leek and potato ragout, truffle foam, Jerusalem artichoke chips

Barbecue Kahawai, fennel, avocado, ice plant, beach spinach, truffle potato crème fraîche

Shaved Paua, garlic parmesan tuille, roast fennel, artichoke, oyster mushroom, samphire,  
herbed mascarpone

Mt Cook Alpine Salmon w/ ginger, karengo, ink tuile, Waikanae crab, sea chicory,  
caviar, yuzu sake, edamame

---

## FARM

28

Silver Fern Farms aged beef tenderloin, green pea crust, black garlic mash, carrot pickle,  
shiitake & edamame salad, umami butter

*Winner Best Beef dish NZ Silver Fern Farms 2018*

Provenance lamb rack, espellette herb crust, smoked eggplant, cauliflower,  
date & olive couscous, minted cucumber, labneh

Freedom farms Pork belly, pork cheek, crackle dust, cider apple gel, sage and caramel onion,  
burnt leek, mushroom

Silver Fern Farms venison short loin, fig, cauliflower, goat curd puree,  
beetroot, beet kraut, beetroot tile, sorrel

*Winner of the Silver Fern Farms Emerging Chef of the year 2018*

Duck breast twice cooked, kumara ginger puree, romanesco, mandarin, almond, mandarin gastrique

---

## VEGETARIAN

28

Pistachio, grape and goats cheese tortellini, verjus and roast grape emulsion

Beetroot risotto, gorgonzola, wild thyme honey walnuts, red onion

Belugar lentils, fennel, tomato, artichoke, quail eggs, white balsamic pearls, red capsicum coulis

---

CHEF DE CUISINE

PAUL LIMACHER

## BREADS, SOUPS & OYSTERS

Sourdough roll 4

Crusty hot baked loaf w/ Lewis Road smoked butter 12

Six freshly-shucked oysters w/  
shallot chardonnay vinegar, white balsamic cucumber granita 29

Chameleon soup 15

Seafood chowder; mussels, clams, fish, and salmon 22

---

## SIDE PLATES

11

Organic salad greens, cherry tomato, avocado, raspberry vinaigrette

Provençal shoestring fries w/ Espelette mayonnaise

Winter Vegetables, herbed truffle crème fraiche and hazelnuts

Spätzle, quark , caramelised onion and speck



ONE HAT

# DESSERTS

---

Warm chocolate pudding, hazelnut ice cream, Pedro Ximenez jelly 18

Rum and raisin cheesecake, gingerbread, coconut sponge, citrus tuille 18

Chameleon house-churned ice creams & sorbets 16

Roast Tamarillo, boysenberry, tartlet w/ lemon cream cheese ice cream 18

Petit fours assortment including;  
macarons, chocolates, biscotti & panforte 18

# NEW ZEALAND CHEESE

---

*Selection of cheeses, house-made poppy seed crackers, brioche, quince paste,  
pear relish and wild thyme honey-roasted walnuts*

60g 25 | 120g 32

---

## TANIA SMOKED BRIE, DUNEDIN

Smoked pasteurised cows milk, 4 weeks old, hot smoked in Manuka wood chips

---

## MT ELIZA FARM HOUSE CHEDDER, KATIKATI

Our raw milk cheddar has a milky – sweet centre, a savoury nutty outer and parmesan notes  
It has the richly complex pastoral flavours that can only be experienced in raw milk cheese

---

## MT ELIZA BLUE MONKEY, KATIKATI

Base on traditional stilton, this cheese is shamelessly rich and buttery, marbled with  
intensely piquant blue flavours that melt in your mouth

---

## CANDY GODDESS, KAIKOURA

A pasteurised goat's milk cheese. Washed in a sauvignon blanc syrup creating a distinctly  
delicious tropical fruit flavour profile