



Three Course Set	\$80
Your choice of entrée, main and dessert	
To start	
Oysters natural, tempura	\$5 each
Entrées	
Kingfish Sashimi pickled watermelon, cucumber, verjuice, crème fraîche, roe	\$25
Seared Scallops serrano ham, green tomato, cauliflower, basil	\$26
Shaved Venison asparagus, blackcurrant, yoghurt, crispy potato	\$25
Harmony Pork Belly butternut, miso, shitake, turnip, sesame, nori	\$24
Summer Vegetables goat cheese, quinoa, raspberry vinaigrette, watercress	\$22
Mains	
Fish Of The Day black tiger prawn, sweetcorn, dashi, native seaweed	\$45
Grass Fed Eye Filet sorrel butter, parsnip, leek, mushrooms, onion	\$44
Hawkes Bay Lamb green asparagus, broad beans, black trumpet, pine nuts	\$44
Seared Duck Breast carrot purée, fennel, anis, orange gel, liquorice	\$43
Smoked Potato Gnocchi roasted tomatoes, courgette, eggplant, ricotta, garlic, almonds	\$39

Executive Chef Sebastian Hindrichs locally sources the best produce in season to design our menus.
Dishes can be personalised to suit dietary requirements.

Sides

Hand cut fries	\$10
Parmesan croquettes	\$10
Asparagus with lemon oil & dill	\$10
Summer salad with radish & chardonnay	\$10

Desserts

Chocolate and Cherry marinated cherries, broken sponge, kirsch, chocolate sorbet	\$17
Yoghurt Panna Cotta summer berries, hibiscus, meringue, rose, raspberry sorbet	\$17
Crème Caramel saffron pear, ginger, olive oil sable, frozen buttermilk	\$17
Poached Apricots vanilla custard, white chocolate, lavender, almond ice-cream	\$17
Cheese, Olive & Rosemary Cracker, Quince one cheese (30g)	\$13
three cheeses	\$33

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