



FIVE COURSE TASTING

Field mushroom velouté, truffle oil.
Louis Bouillot Perle de Vigne Grande Reserve N.V

Truffle Brie, confit beetroots, rice cracker, sumac labneh, fig balsamic.
Black Peak Riesling, Central Otago, Wanaka, 2014

Market fish, parsnip and smoked tomato puree, spinach, almonds,
brown butter.
Omaka Springs Estate Chardonnay, Marlborough, 2015

Cardrona Merino lamb, lamb shoulder croquette, carrots, puffed rice,
rosemary jus.
Bistro Pinot Noir, Waitaki Central Otago, 2013

Textures of plum and chocolate.
Mouton cadet, Sauternes, Bordeaux, 2012

Menu \$120 / Matched Wine \$50
The menu is designed to be selected by the entire table.



À LA CARTE

ENTRÉES

French onion soup, Gruyère crouton. \$20

40° Salmon, cucumber, avocado, Salmon crackling, salmon mousse,
lemon oil powder. \$20

Truffle Brie, confit beetroots, rice cracker, sumac labneh, fig balsamic. \$20

Chicken liver parfait, persimmon, walnuts, quince syrup, croutons. \$20

60 hour Angus reserve beef belly, cauliflower purée, cocoa nibs, prune,
Maori potato chips, beef jus. \$20

MAINS

Canter Valley duck, kumara, spiced plum gel, orange, dukkah, duck jus. \$45

Parisienne gnocci, tomato and thyme purée, peppadews, red capsicums, kale,
mushroom, parmesan. \$40

Market fish, parsnip and smoked tomato purée, spinach, almonds, brown butter. \$42

Cardrona Merino lamb rump, lamb shoulder croquette, sunchokes, hazelnut,
rosemary jus. \$45

Confit pork cheek, tenderloin, celeriac, pickled onion, apple, carrots,
creamy green peppercorn jus. \$44

SIDES

Potato Gratin All \$7

Rosemary Potato Dauphines with Black Sea Salt
Roasted Pumpkin, Vadouvan Oil and Spiced Grains
Steamed Greens with Café de Paris Butter
Brussel Sprouts, Bacon and Nutmeg Butter

DESSERTS

Vanilla crème brûlée, almond crumb, passionfruit, coconut sorbet. \$20

Quince crumble, garden berries, apple sorbet, rhubarb icecream, salted caramel. \$20

Chocolate textures, plum, plum sauce, Otago plum sorbet. \$20

Feijoa pavlova, kiwi fruit, feijoa icecream, strawberry. \$20

Trio de Fromages \$32

Selection of three 40g portions of French cheeses, served with accompaniments

Un Fromage \$21

One 80g portion of your favourite French cheese, served with accompaniments

When the season allows, we enhance our dishes using fresh produce from the kitchen garden.