

AUTUMN

- Green olives 4
- Sourdough and burnt butter 2 each
- Wapengo Lake oysters, natural or battered, with condiments 5
- Crudit  of fresh and pickled vegetables 8

- Tarakihi, horseradish and buttermilk 15
- Linguine, mussels and tomato 22
- Mozzarella pasta, zucchini and black olive 17
- Tamari roasted buttercup, sunflower and dill 15
- Charred carrots, orange, haloumi and hazelnut 16
- Pine mushroom tart, celeriac and gruyere 18

- Eggplant schnitzel, soft polenta and globe artichoke 18
- Flinders Island lamb, goat's cheese and fig 30
- Mt Cook Alpine salmon, parsley and radish 28
- Roasted Milawa half chicken, oyster mushroom and tarragon 35
- Green salad, vinaigrette 8

- Cheese 50g, lavosh and muscatels 15
- Feijoa br l e tart with jazz apple and shiso sorbet 15
- Mulled quince, orange baba and honey ice cream 15
- Valrhona chocolate sorbet, mandarin and honeycomb 8

- Feed Me 60