



New Year Menu 2019/2020

Entree

Hapuka Crudo

smoked confit kumara/ purple kumara puree/ kumara chips/ grains/ nasturtium

Honey Carraway Baked Pork Belly

asparagus/ strawberry/ lime/ chilli/ pukara/ coriander

Romesco

Roasted Red Cabbage, caper & raisin dressing, chilli, herbs and candy almond dukkah

Mains

Spiced Lamb Rump

compressed chilli pineapple/ dry pineapple/ kumara puree/ carrots/ broccolini

Smoked Free Range Duck Breast

beet puree/ pickled loquats/ walnut/ butternut/ hapuka belly bacon

Roasted Hapuka

lentils/ 64° egg/ heirloom tomatoes/ green beans/ black olive puree/ fennel fronds

Eye Fillet

blackened corn, Brussel sprouts, chorizo, confit spring onion, pom frites

Vegetarian

Kamokamo, black garlic, gailan fried, spring onion curls, blackened red onion, burnt onion consommé

Dessert

Terrine

prosecco jelly studded with strawberries & flowers/ yoghurt pannacotta/ yoghurt sorbet/ strawberry & basil salad

Chocolate/Pistachio/Nougat Semifreddo Bar

dried candy range/ [figs?]

Citron Tart

freeze dried raspberries/ fresh raspberries/ blueberries/ Tonka bean Chantilly/ basil meringue