



'To Begin'

Organic cauliflower and sheep's milk blue cheese soup, fennel seed, pecorino, truffle oil

'The Sea'

Line caught trevally, spiced tomato, compressed watermelon, salted cucumber, radish, coconut, coriander, black sesame seed, bull kelp

'The Land'

Buckwheat and dashi risotto, crumbed sweetbreads, chicken skins, green tea, miso foam, foraged herbs

'The Choice'

Silver Fern Farm Reserve beef eye fillet, mushroom ragout, beef fat potato, pumpkin, confit garlic, carrots, broccolini, café de paris butter, red wine jus

or

Te Mana lamb loin, braised shank, beetroot, Drunken Nanny goats curd, broad beans, toasted almond, tea soaked sultanas, carrot top salsa verde

or

Pan roasted line caught fish, manuka bark smoked Ōra King potato hash, artichoke puree, burnt broccoli, broad beans, carrots, wild rocket, jus

'To Finish'

Wharekauhau garden feijoa, lemon and vanilla oil cake, white chocolate cremeux, granola



RELAYS &
CHATEAUX