



A LA CARTE EVENING

Oyster Bar

Daily specials.

Subject to availability.

Starter

Pacific Style Fish Ceviche, wasabi sorbet, cucumber, lime & coriander. 14.

Jerusalem Artichoke, broccoli, vegetable marrows, butter beans, crème fraiche & pea shoots. 12.

Hawkes Bay Cervena Tartare, oyster, radish & fresh horseradish. 16.

Green Lipped Mussel Potato Risotto, fresh almonds, salsa verde & basil. 15.

Appetizer

Maine Scallops, squid ink pasta, pear, brussel sprout, lemon grass & finger lime caviar. 20.

Soy & Pomegranate Glazed Duck Breast, salted peanut, rutabaga, coconut, chard and shiso. 20.

Free Range Pork, octopus, abalone mushroom, daikon & sea urchin 19.

Black Tuscan Kale, roasted cabbage hearts, caramelized cheddar cream, curry & hazelnut. 16.

Main

Silere Merino Lamb Rump, parsnip, yoghurt, leek, cumin & charcoal. 32.

Line Caught Snapper, clams, saffron, vanilla & cauliflower. 30.

Grass-Fed Beef Fillet, master stock bone marrow, delicata, onion jam & seeds. 32.

Hens Egg, sweet corn, shiitake consommé, truffle & shallots. 27.

Mixed French Beans with Anchor karengo butter & nori. 6.

Organic Salad Leaves with beets & walnuts. 5.

Dessert

TCHO Crunchie Bar, honeycomb, mandarin & manuka honey. 13.

Coconut Fromage, verjus peaches, nectarine & apricot crackling. 14.

Heilala Vanilla Parfait, strawberry, rose water & feijoa sherbet. 14.

Lemon Verbena Curd, pineapple, licorice sorbet & lychee. 13.

Cheese

New Zealand Kikorangi Blue, local fromages, cranberry walnut bread, quince paste & fresh honeycomb. 20.

November Is New Zealand Wine Month - please ask you server for an ideally matched wine with you course - enjoy.