

LUNCH / DINNER

NOON TILL CLOSE

N° 5 SHARING MENU 55pp

Trust the Chef

Adventure in New Zealand cuisine, served over three courses

Minimum 2 people.

plus dessert	65pp
plus a bottle of Terra Sancta Pinot Noir	85pp
plus dessert & 4 matched wines	105pp

LIGHT & FRESH

	SM	LG
Seasonal vegetable soup with Barley & Quinoa (gf*)	14	
Beetroot falafel, chocolate chili chickpea pancake mint salsa (gf)	12	24
Pear & parsnip salad, Gibbston Valley Brie honey dressing (gf)	18	27
Torched Salmon, pickled pineapple gel, soy glaze, sesame wafer (gf*)	14	

CURED & PICKLED

Pork & Puha, Havoc ham terrine, watercress consommé, Tua Tua clams (gf)	18	36
Beef cheek pastrami, chermoula (gf)	19	38
Homemade olive pappardelle, slow roasted heritage tomato, capsicum & tomato sauce, goats cheese	17	34

(gf) = gluten free / (gf*) = gluten free available on request

Some dishes can be made vegan on request, please ask your server.

**Nuts and flours are used in our kitchen. Although we will try to accommodate all dietary needs, we cannot guarantee zero traces of these products in our food.*

F E R M E N T A T I O N

	SM	LG
Fried kumara dampers (Kiwi-style dumpling) & Nocc Cham sauce	14	28
Polenta beignets, golden beet puree, pecorino	15	30
Southern fried banana blooms, sriracha glaze, blue cheese ranch dressing (gf)	16	32
Sage & garlic bread & butter pudding, pumpkin puree, hoppy vegemite	14	28

S M O K E & F I R E

Wild thyme smoked fish, lemon gel, dill olive oil, barley (gf*)	18	36
Smoked mushroom pate, pinot noir jelly, bacon, pickled mushrooms (gf*)	18	
Hangi style vegetables, carrot puree, horopito arancini	16	32
Crispy Te Mana lamb neck fillet, salsa verde, harissa	20	40

ON THE SIDE

Crispy Potatoes, aioli	7
Kumara Chips, smoked tomato relish	7
Chop Salad, creamy dressing (gf)	8
Brussel sprouts, parmesan cheese, prosciutto (gf)	10

D E S S E R T S

Apple & rhubarb pie, ginger ice-cream	16
Smoked 70% dark chocolate ganache, chocolate cake, pinot noir reduction	16
Trio of ice cream cones (gf*)	16
Afghan rice pudding Brulee, chocolate & coffee sorbet (gf*)	16
Selection of local cheeses 10.00 each or 3 for 27.00	

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