

LUNCH / DINNER

NOON TILL CLOSE

N° 5 SHARING MENU 5 5 p p

Based on the Greek/Turkish custom of serving many small dishes simultaneously or in succession, to be shared by everyone around the table.

Chef's choices brought over three courses. Minimum 2 people.

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

L I G H T & F R E S H

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

C U R E D & P I C K L E D

Pork & Puha Broth, 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 (v)(V)	17	34

(V) = vegan / (v) = vegetarian / (gf*) = gluten free

Some dishes can be made vegan or gluten-free 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 (V)	14	28
Polenta beignets, golden beet puree, pecorino (v)	15	30
Southern fried banana blooms, sriracha glaze, blue cheese ranch dressing (v)	16	32
Sage & garlic bread & butter pudding, pumpkin puree, hoppy vegemite (v)	14	28

S M O K E & F I R E

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

ON THE SIDE

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

D E S S E R T S

	SM	LG
Apple & feijoa pie, ginger ice-cream (v)	16	
Smoked 70% dark chocolate ganache, chocolate cake, pinot noir reduction (v)	16	
Trio of ice cream cones (v)	16	
Selection of local cheeses 10.00 each or 3 for 27.00 (v)		

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