

# DINNER

TO START	FISH & MEAT	SWEET
Olives & smoked almonds 10	Line caught Tarakihi, heirloom tomatoes, pistachio & watercress dressing 36	Affogato - vanilla bean ice cream, Gozio Amaretto & espresso 18
Potato & mussel fritter with candied chilli 6ea	Origin South lamb rump, smoked ratatouille & figs 35	Brown sugar pavlova, passionfruit curd, cream & roasted strawberries 16
Crudités & goddess dressing with summer herbs 14	Highgrounds free range pork, nduja, red cabbage & buttermilk 36	Dark chocolate tart, plum sorbet, mascarpone & star anise poached plum 17
Chicken liver parfait, hazelnuts and fig molasses 16	Whanganui Hereford prime sirloin 250g, shoestring fries & salsa verde 35	Peach & lemon verbena crostata & vanilla bean ice cream 15
Epicurean tomatoes, buffalo mozzarella and greengage plum 18		Neenish tart 5
Raw fish crudo with kawakawa, kombu and fingerlime 18		Valrhona white chocolate & passionfruit truffle 4.5
PASTA & RISOTTO	SALADS & VEGETABLES	CHEESE
Sweetcorn, lemon basil & Grana Padano risotto 21	Grilled & marinated zucchini, aubergine green basil, roast vine tomatoes & leaves 28	Mt Eliza Red Leicester unpasteurised & warm eccles cakes 21
Squid ink linguine with Cloudy Bay diamond shell clams, chilli, lemon & parsley 31	Baby cos leaves, flat leaf parsley & buttermilk dressing 8	Saint Agur blue, macerated figs, & crackers 21
	Zucchini, avocado crème & spring onion 8	
	Polenta chips & aioli 9	
TO FINISH..	Scottish shortbread 2pc (gluten free) 6	Dark chocolate fruitcake 9
	+ Jura 10yo single malt whisky 17	+ Lustau East India sherry 19