

2 courses for 55

3 courses for 70

Red Leicester cheese doughnut +6ea

poppy seeds

Pickled radishes +8

green goddess dressing

Mt Cook Alpine salmon sashimi

apple, wasabi & lime

Roasted Jerusalem artichoke salad

chermoula, pinenuts & pickled fennel

Marinated tree tomato

stracciatella, shiso & grilled sourdough

Red Tussock venison carpaccio

bluff oyster mayonnaise & pickled shallots

Canter Valley duck leg

golden kumara, kale & master stock

Market fish

Little neck clams, cabbage & vadouvan butter

Greenstone Creek scotch fillet +\$5 supplement

jerusalem artichoke, grilled cos & anchovy butter

Open raviolo

broccoli, cavolo nero & miso bagna cauda

Smoked & glazed oyster mushrooms

pine nut risotto & hazelnut creme

- *agria potatoes & confit garlic* +10

- *brussel sprouts, almonds & ranch dressing* +10

Mixed citrus trifle

limoncello, lemonade curd & lemon creme

Brown sugar pavlova

custard creme & tamarillo

Dark chocolate & hazelnut tart

mandarin sorbet & naval orange

Spiced pear & ginger crumble

vanilla & rum creme



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