

2 courses for 55

3 courses for 70

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Red Leicester cheese doughnut +6ea

*poppy seeds*

Pickled radishes +8

*green goddess dressing*

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Mt Cook Alpine salmon sashimi

*apple, wasabi & lime*

Roasted Jerusalem artichoke salad

*chermoula, pinenuts & pickled fennel*

Mushroom congee

*perigord truffle, shiitake & chive*

Red Tussock venison carpaccio

*bluff oyster mayonnaise & pickled shallots*

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Canter Valley duck leg

*golden kumara, kale & master stock*

Market fish

*green lipped mussels, cabbage & vadouwan butter*

Greenstone Creek scotch fillet +5 supplement

*jerusalem artichoke, grilled cos & anchovy butter*

Kaikoura goats cheese soufflé

*beetroot, caramelised onion & peppery leaves*

Manuka honey glazed pumpkin

*spiced lentils & sunflower cream*

- *agria potatoes & confit garlic +10*

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

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Rhubarb creme brûlée

*granny smith apple sorbet*

Brown sugar pavlova

*tamarillos, orange & lime curd*

Quince steamed pudding

*golden syrup, persimmon & walnut ice cream*

Mount Eliza Blue Monkey

*crab apple jelly & ginger bread crackers*



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