



a.

Spring menu October 2020



Spring tasting menu

125

White asparagus with elderflower ranch

Last summers dill pickle

Beetroot macaroon & kau piro

Truffled French toast

Sourdough, malt butter

Smoked mushroom consommé with Organic olive oil

Butternut squash, brown butter, thyme

Grilled spring greens, seaweed, yuzu kosho

Ricotta gnudi, cacio e pepe, raw zucchini

Coconut sorbet, kawa kawa, NZ sake

Black garlic, bitter chocolate, passionfruit

Petit fours

a.