



a.

Summer menu December 2020



Spring tasting menu

125

Seasonal oyster, yuzu kosho, shallot, coriander

White asparagus, elderflower ranch

Beetroot macaroon & kau piro

Lamb croquette, black garlic, chives

Sourdough, whipped wagyu fat, aged Parmesan

Tomato consommé with smoked olive oil

Spring pea & bean tart, stracciatella, elderflower

Lemon sole, chilli butter, hazelnut

Hawke's Bay lamb rump, asparagus, sheep's yoghurt

Damson infused Reid + Reid, cucumber sorbet

Sorrel parfait, roasted strawberries

Petit fours

a.