



a.

Spring menu October 2020



Spring tasting menu

125

White asparagus with elderflower ranch

Seasonal oyster, yuzu kosho, shallot, coriander

Beetroot macaroon & kau piro

Smoked duck parfait, mushroom, cognac

Sourdough, whipped wagyu fat, aged Parmesan

Smoked fish consommé with Organic olive oil

Wild snapper, preserved gooseberry, radish

Grilled spring greens, seaweed, yuzu kosho

Best end of merino lamb, asparagus, sheep's yoghurt

Coconut sorbet, kawa kawa, NZ sake

Black garlic, bitter chocolate, passionfruit

Petit fours

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