



a.

Winter menu June 2020



## Seasonal menu

95

Sour dough, whipped beef fat, aged parmesan

Seasonal oyster, yuzu kosho, shallot, coriander

French toast, parfait, cognac, raw button

Beetroot macaroon & kau piro

Wild snapper, preserved gooseberry, radish

Grilled winter greens, seaweed, yuzu kosho

Wagyu beef, celeriac, George's black truffle

Buffalo grape sorbet, Nz sake, kawakawa

Black garlic, black doris, bitter chocolate, coconut

Petit fours

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