

# kitchen

## starters

<b>smoked fish parfait</b>	19
nori crostini, pickled vegetables, shiso, borage	
<b>warm pork rilette</b>	20
almond milk, green apple, cucumber, smoked almond	
<b>seafood risotto</b>	24
scallop, cockle, mussel, fennel, smoked tomato	
<b>baby leeks</b>	20
fried capers, smoked cheddar custard, pastry crust, lemon	

## mains

<b>galette of quinoa, silverbeet and feta</b>	30
salad of baby vegetables, flowers and shoots, hazelnut	
<b>confit duck leg</b>	36
smoked kumara, crisp polenta, edamame beans, preserved orange, sorrel	
<b>slow cooked lamb rump</b>	35
goats curd, jersey bennes, snowpeas, chamomile	
<b>roast grass-fed angus beef fillet</b>	36
garlic bread, confit onion, oyster and shitake mushrooms	
<b>roast hapuka</b>	36
globe artichoke, celery puree, mustard, preserved lemon	
<b>side dishes</b>	
mesculin salad	8
french round beans with roasted lemon butter	8
new baby potatoes	7