

Menu

amuse bouche

home-made lamb sausage

~
salmon in broth

-
pan-fried snapper
with a ratatouille

~
cardomon infused crème brûlée

coffee & tea

Wine Recommendations

Neudorf Moutere Pinot Gris (Nelson)

Amisfield Dry Riesling (Central Otago)

Everything is freshly made for you using quality local produce with herbs & salad from the kitchen garden. If there is anything on the menu that you don't like, please let us know before 5pm so we have time to create a substitute.