

Menu

amuse bouche

fish goujons with lemon aioli & dried caper dust

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home-made tagliatelli
with porcini cream & blue cheese

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lamb backstrap with fig dressing on
salad leaves, feta & candied walnuts

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brandied prunes tart

coffee & tea

Wine Recommendations

Greenhough Pinot Noir (Nelson)
Lake Hayes Pinot Noir (Central Otago)

by the glass
Lake Hayes Pinot Noir (Central Otago)
Aronui Pinot Noir (Nelson)

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.