

Menu

amuse bouche

peperoni in padella

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chef's pumpkin ravioli with burned sage butter

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hot smoked salmon
fennel and asparagus

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raspberries with mascapone

coffee & tea

Wine Recommendations

Neudorf Nelson Chardonnay (Nelson)

Waimea Estates Pinot Rosé (Nelson)

by the glass

Neudorf Pinot Gris (Nelson)

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.