

Lava

— DINING —

Dinner menu

Three course set – your choice of entrée, main and dessert \$85

To start

Oysters, natural, tempura \$6ea
Seared Scallops, sweetcorn, basil \$24

Entrées

Smoked Venison Tartar \$26
capers, pickled shallots, blueberry, hazelnut, crème fraiche

Cured Alpine Salmon \$26
grapefruit, ginger, daikon, avocado, rice tuille, ice plant

Charred Octopus \$25
hummus, mojo rojo, eggplant, manchego, coriander

Crispy Pork Belly \$26
carrot puree, anis, celery, baby turnips, grapes, wakame

Green Asparagus \$24
buffalo curd, pickled pumpkin, toasted grains, black olive

Mains

Fish of the Day \$46
prawns, fennel, courgette, green olives, garden herbs

Grass Fed Beef Filet \$45
potato butter, baby spinach, confit mushroom, garlic, sorrel

Hawkes Bay Lamb Rump \$45
sweet breads, pea puree, asparagus, broad bean, ricotta

Seared Duck Breast \$45
golden kumara, miso, steamed kailan, pineapple chutney

Goat Cheese Agnolotti \$41
beetroot puree, kohlrabi, shitake, pine nut, sage butter

Executive chef Sebastian Hindrichs sources the best produce in season locally
to design our menus.

Dishes can be personalised to suit dietary requirements.

Sides

Crispy agria, parmesan	\$10
Chickpea fries, tzatziki	\$10
Spring vegetables, lemon	\$10
Garden leaves, fennel, cider dressing	\$10

Desserts

Valrhona Chocolate Mousse cherries, caramel, dehydrated chocolate, frozen peanut butter	\$18
Mascarpone Mousse strawberries, meringue, lemon verbena, yoghurt sorbet	\$18
Coconut Panna Cotta passion fruit curd, marinated berries, granola, pistachio	\$18
Tahitian Vanilla Crème green apple, lychee, ginger, filo, thyme, honey ice cream	\$18
New Zealand Cheese, Cracker, Quince	
one cheese (40g)	\$14
two cheese	\$26
three cheeses	\$36

Montbèliarde, cow's milk, 8 month old, Kerikeri

Blue Monkey, cow's milk, 6 weeks old, Katikati

DoeReiMi, goat's milk, 4 weeks old, Pohangina

Love and Fury, cow's milk, 3 weeks old, Blenheim

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