



J A R D I N G R I L L

To start

Cold Cuts plater with honey pickles & woodfire bread \$32
San Daniel (Italy)
Chorizo salami (Spain)
Jambon de Bayonne (France)
Wagyu Bresaola (Australia)

Selection of Cheese

50g per single portion \$15
Three tasting cheese \$35
Five tasting cheese plater \$65

All cheese come with baguette, olive oil wafer crackers, poached fruit and seasonal relish

Pico Affine – Perigord, France, semi- soft cheese, pasteurized goat’s milk

Over the moon triple cream brie – Putaruru, New Zealand, soft cheese, pasteurized cow’s milk

Comte 12 month – Franche- comte, hard cheese, raw cow milk

Gorgonzola piccante Dop - Lombardy, Italy, Compact and crumbly, pasteurized cow milk

Winsam farm Cheddar – Kerikeri, New Zealand, hard cheese, sheep milk

Entrées

<i>French Sturia Vintage Caviar 15g Served with lemon crème fraiche</i>	\$135
Ora king salmon cured in light house gin, tonic gel, pickled lemon, dill cream, cucumber, coriander	\$28
Smoked pork hock terrine, duck liver, toffee parsnip, pear, <i>cumin, brioche toast</i>	\$26
Japanese Hokkaido Scallops seared, chorizo, cauliflower, ginger, yuzu, lemongrass veloute	\$28
<i>Eggplant cooked on wood fire, yellow miso glazed, wheat farro, rose blossom, fermented garlic, sour labneh, zaatar</i>	\$24

All Protein cuts cook on woodfired grill with NZ manuka wood

Pasture-raised animals receive a significant portion of their nutrition from organically managed pasture and stored dried forage

grain-fed animals received (mostly) an unnatural diet based on corn and soy during the latter part of their lives

Mains

Line caught market fish Steamed, charred prawns, summer sweetcorn nage, wood fired smoked tomatoes, basil \$40

Pork belly cooked on rotisserie, pineapple fondant, apricot, black pepper, sage and bacon marmalade, chicory \$38

Sweetcorn risotto, zucchini, confit red pepper, goat cheese mousse, macadamia, burned butter \$32

Wood fire grilled cauliflower, eschallots, capers, chilli, preserved lemon, almond, mint \$28

Side

Garden Leaf salad, apple vinegar \$ 10

Variation of Heirloom tomatoes, Confit peaches, almond, grana Padano \$12

Chargrilled summer sweetcorn on cob, chilli, whipped anchovy and basil butter \$12

Sautee broccolini, pine nut, goat cheese feta \$12

Roasted portabella mushroom, garlic, rosemary pangritata \$12

Hand cut fries, garlic aioli \$10

Dessert

Summer Garden / Jardin d'hover

Flavor of passionfruit and Yuzu, dark chocolate streusel, passionfruit cocoa butter, yuzu gel, vanilla bean sable with pineapple sorbet \$18

Valrhona Ivore and banana

Valrhona white chocolate mousse, banana sponge, dark chocolate, brown butter sable, caramelized banana, peanut and dulce de leche ice cream \$18

Summer strawberry mousse cake

Strawberry mousse, mixed berries compote, milk chocolate feuilletine, elderflower, mint sorbet and fresh strawberry \$18

Selection of sorbets of the day (3 scoops)

\$16