



## MENU

### ENTRÉES

Eggs mimosa - a classic revisited <i>Free-range eggs, pink peppercorns, toasted sourdough, hollandaise</i>	\$22
Grenebloise salmon tartare <i>Akaroa salmon, capers, Waiheke number 29 olive oil</i>	\$25
Autumn vegetable salad <i>Balsamic reduction, lemon purée</i>	\$19
Chicken consommé <i>Local vegetables, free-range chicken, seasoned puff pastry twists</i>	\$22
Bavarian shrimp mousse <i>Savoury shortbread with fresh thyme, vegetable compote</i>	\$25

### Mains

New Zealand market fish <i>Eggplant purée, roasted baby potatoes, baby tomato, parmesan, fresh herbs, fish stock</i>	\$46
Roast free- range chicken supreme <i>Pea purée, croquettes, roasted vine tomato, mango and apricot chutney</i>	\$38
Seasonal vegetables three ways <i>Vegetable purée, steamed vegetables, roast vine tomato, Waiheke number 29 olive oil</i>	\$33
Roast rack of Canterbury lamb <i>Roasted vine tomato, thyme potatoes, fresh herbs, lamb jus, courgettes</i>	\$45

### SIDES

Mixed leaf salad, Waiheke number 29 olive oil	\$10
Agria pomme purée, New Zealand butter	\$10
Steamed local vegetables, Waiheke number 29 olive oil	\$10

Dishes can be personalised to suit dietary requirements.  
Dishes may contain dairy, eggs, gluten and nuts.



## CHEESE

French and New Zealand cheese platter \$26  
*Quince paste, dried and fresh fruits*

## DESSERTS

Petite profiteroles \$19  
*66% Valrhona chocolate sauce, vanilla bean ice cream*

Poached New Zealand pear in syrup \$18  
*Cinnamon, grilled pistachio, fresh mint*

Raspberry mousse \$18  
*Raspberry compote, shortbread crumb, sugar biscuit*

Deconstructed Granny Smith apple pie \$18  
*Rhubarb, New Zealand honey, homemade flaky pastry*

Crepés Suzette \$19  
*Orange, caramel, Grand Marnier*

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