

THE GENERAL

Sourdough And whipped butter
&
Snacks



Tuna Sashimi

S. Daniele Ham, Avocado, Tomatillo

or

Venison Tartare

Mushroom ice-cream, Ant eggs, Gooseberry

or

Swede carbonara

Cured Yolk, Pork Jowl, Parmesan custard



Black Camaroli Risotto

Chatham island Scampi, Horseradish

or

Line caught Hapuka

Watercress, Fennel, Geranium, Leek ash, Bottarga

or

Hawkes bay Lamb

Betroot, Roasted garlic, Filmjök



Roasted Pumpkin ice-cream

Milk Crumb, Mint, Olives

or

Charred stone fruits

Burnt White Chocolate, Basil

or

Nz Cheeses.

Beer Jelly, Carta musica, Pepper drops

3 Course Menu \$85

Please do contact us with any special dietary requirements as we cater for this on request, including vegetarian.

THE GENERAL

5 Course

Sourdough And whipped butter
&
Snacks



Tuna Sashimi

S. Daniele Ham, Avocado, Tomatillo



Swede Carbonara

Cured Yolk, Pork Jowl, Parmesan custard



Line Caught Hapuka

Watercress, Fennel, Geranium, Alliums ash, Bottarga



Wagyu hanger steak

Carrots, Coffee, Native spinach



Charred Stone fruits

Burnt White Chocolate, Basil

\$120 per person

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THE GENERAL

5 Course Vegetarian

Sourdough And whipped butter
&
Snacks



Grilled Cucumber

Daikon, Avocado, Tomatillo



Swede carbonara

Cured Yolk, Parmesan custard



Black Carnaroli Risotto

Edamame, Horseradish



Pumpkin Gnocchi

Carrots, Coffee, Native spinach



Charred Stone fruits

Burnt White Chocolate, Basil

\$110 per person

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