

SHORT STORY

pork rilette | short bread | jam
'fish and chips'

Quartz Reef Méthode Traditionnelle Rosé (Otago, NZ)

market crudo | radish | mascarpone
Swift Albariño 2025 (Hawke's Bay, NZ)

Cambridge duck | onions | bread sauce | jus
Forager Pinot Noir 2022 (North Canterbury, NZ)

Awatoru wild venison | gin botanicals
Paritua Cabernet Sauvignon 2021 (Hawke's Bay, NZ)
or

market fish | cabbage | prawn
Pascal Jolivet 'Pouilly Fumé' 2019 (Loire Valley, FR)

study of apple | lemongrass | miso | yoghurt
Peregrine 'Charcoal Creek' Riesling 2017 (Otago, NZ)

petit fours

165pp
with signature wine pairing, 270pp

LONG STORY

pork rilette | short bread | jam
'fish and chips'
mushrooms | sourdough
marinated fried bone marrow | kina
Quartz Reef Méthode Traditionnelle Rosé (Otago, NZ)

market crudo | radish | mascarpone
Swift Albariño 2025 (Hawke's Bay, NZ)

Ōra King salmon | citrus | bitter leaves | beet
Te Kano 'Life' Pinot Gris 2023 (Otago, NZ)

scampi | kumara | watercress
Mondillo Riesling 2024 (Otago, NZ)

whitebait | brown butter
Mahi 'Alchemy' Chardonnay 2022 (Marlborough, NZ)

Cambridge duck | onions | bread sauce | jus
Forager Pinot Noir 2022 (North Canterbury, NZ)

Coastal lamb | mint | potato
Montes Alpha Carmenère 2021 (Colchagua Valley, CH)

feijoas from next door
Gianni Doglia Moscato d'Asti 2024 (Piemonte, IT)

study of apple | lemongrass | miso | yoghurt
Peregrine 'Charcoal Creek' Riesling 2017 (Otago, NZ)

petit fours

225pp
with signature wine pairing, 380pp