



the grove

ENTRÉES

Crispy pork cheeks, heirloom beets, blue bantam egg, bitter greens
24.00

Roasted quail ballotine, pickled apple & black pudding
25.00

Crayfish & salmon terrine, grapefruit, watercress emulsion
26.00

Potato gnocchi w goats ricotta, medjool dates, artichokes barigoule
24.00

Yellow fin tuna w whipped avocado, basil, cucumber sorbet
26.00

Seared scallops, hand rolled macaroni, asparagus, lime & coriander
26.00

MAINS

John Dory, jersey benne, asparagus, verjus & pickled grapes
39.00

Confit pork belly, buttercup squash, pomme farci & candied ginger
38.00

Lamb rump w crispy sweetbreads, garden peas, yoghurt & cos lettuce
39.00

Butter poached crayfish, roasted poussin, parma ham, rosemary
48.00

Beef fillet w smoked pomme purée, confit Wagyu silverside
40.00

Assiette of Vegetables
32.00

EXTRAS

Salad of mixed iceberg, whitlof & radicchio	7.00
Fries w truffle oil	9.00
Sautéed broccolini	9.00
Globe artichokes w capers, caramelised garlic, parmesan	12.00

TASTING MENU 120.00
With Wine Pairing + 80.00

Crayfish & salmon terrine, grapefruit, watercress emulsion
+
Potato gnocchi w goats ricotta, medjool dates, artichokes barigoule
+
Yellow fin tuna w whipped avocado, basil, cucumber sorbet
+
Crispy pork cheeks, heirloom beets, blue bantam egg, bitter greens
+
Lamb rump w crispy sweetbreads, garden peas, yoghurt & cos lettuce
+
Cheese course
+
Pre dessert
+
Pavé of Chocovic chocolate w roasted pineapple ice cream
+
Tea or coffee w petit fours

VEGETARIAN TASTING MENU
AVAILABLE ON REQUEST 100.00
With Wine Pairing + 80.00

*Please note that our tasting menus are designed
for the enjoyment of the whole table
**Last orders for tasting menu is 9:30

PREMIUM NEW ZEALAND & IMPORTED CHEESE

Mahurangi Brie	Puhoi, New Zealand	10.00
Karikaas Gouda	North Canterbury, New Zealand	10.00
Roquefort	Pyrenees, France	10.00
Munster	Alsace, France	10.00
Tête de Moine	Bern, Switzerland	10.00
Chebris	Basque, France	10.00
Manchego	La Mancha, Spain	10.00
Mini Epoisses *60g serve	Burgundy, France	16.00

DESSERTS

Crème brûlée tart w confit rhubarb & spiced ice cream	16.50
Pavé of Chocovic chocolate w pumpkin & pineapple	16.50
Citrus pressé, mandarin sorbet, jam doughnut	16.50
Caramelised banana galette, banana ice cream & maple	16.50
Chilled strawberry soup, crème fraîche sorbet & champagne	16.50
Four course dessert dégustation menu	50.00
Selection of home made Petit fours	10.00

SPECIAL COFFEES

Tiramisu	Baileys, Amaretto, dark chocolate shavings, whipped cream	13.50
Gingernut Hot Chocolate	Frangelico, tequila, fresh ginger	13.50
Italian	Galliano, orange rind, whipped cream	13.50
Irish	Jameson Whiskey, whipped cream	13.50

SWEET WINES

		<u>Glass</u>	<u>375 m</u>	
08 Nivole Michele Chiarlo	Muscato D' Asti	Calamandrana	12	45
07 Domaine De La Pigeade	Muscat Beaumes de Venise	Rhône Valley	13	48
06 Château Villefranche	Sauternes	Bordeaux	14	56
07 La Strada	Late Harvest Gewürztraminer	Marlborough		17 68
06 Destiny Bay	Dulce Suavi Late Harvest Cabernet Sauvignon	Waiheke	18	75
06 De Bortoli	Noble One	Riverina		80
01 Château Filhot	Sauternes	Bordeaux		100
04 Château Rieussec	Sauternes	Bordeaux		140
96 Château d' Yquem	Sauternes	Bordeaux		595
NV Veuve Clicquot	Demi-sec (375ml)	Reims		68
				<u>500 ml</u>
01 Banyuls	Grand Cru	Roussillon	16	80
93 Lyszka Kastély	Tokaji Aszú	Hungary	28	150
02 Klein Constantia	Vin de Constance	South Africa		32 160
				<u>750 ml</u>
NV Macvin du Jura	Savagnin Predominant	Jura	16	135
98 Château Guiraud	Sauternes	Bordeaux		260
96 Château Rieussec	Sauternes	Bordeaux		360
88 Château de Fargues	Sauternes	Bordeaux		440
97 Château d' Yquem	Sauternes	Bordeaux		1475