



the grove

Entrée

Tuna carpaccio, kiwifruit, sesame dressing, apple & miso sorbet

Mushroom brioche, confit morels, mushroom foam, pine crumb

Grilled octopus, poached muscat grape, scallop, matcha tea crisp

Main

Gurnard, glazed with beurre noisette, celebration of parsnip, caramelised whey

Quail, braised red cabbage, pickled red cherry, almond & tonka purée

Scotch fillet, wagyu-confit broccoli, brussels sprout, 6-hour slow cooked cheek

Dessert

Fig leaf mousse, damson plum jam, plum sorbet, brown turkey figs & walnut tuile

Dark chocolate tart, blood orange & rosemary ice-cream

New Zealand & French farmhouse cheeses