

**Starters**

**Duck Leg Terrine**

Liver | Rhubarb | Pistachio

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**“True” Farm Egg Yolk**

Smoked Potato | Oyster Mushroom | Chicken Juice

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**Prawn Cocktail**

Marie Rose | Baby Gem | Croutons

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**Curried Cauliflower Velouté**

Coriander | Stout Bread

**Mains**

**Roast Beef Sirloin**

Horseradish | Parsnip Puree | Bone Marrow Gravy

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**Roast Pork Belly**

Apple | Parsnip Puree | Cider Sauce

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**Houhora Bay Hapuka**

Wild Garlic | Charred Onion | Mussel Sauce

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**Potato ‘Risotto’**

Ricotta Salata | Black Olives | Watercress

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Add \$12 for Cauliflower Cheese

**Desserts**

**76% Equateur Chocolate Tart**

Coffee | Crème Fraiche

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**Notorious Sticky Toffee Pudding**

Vanilla | Toffee Sauce

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**Trifle**

Pear | Ginger | Custard

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**Selection of New Zealand cheese and biscuits**

Supplement \$15

**3 Course \$85 | 2 Course \$75**

**Wine Match: 3 glasses: \$55 | 2 glasses: \$35**

*“The Earth gives us food to nourish our bodies  
and we prepare the food with love to feed our souls  
and we serve it with compassion to make us whole.”*

*~Le Tresor of Pistoulet~*

## Kids Menu

### Mains

#### **Roast Beef Sirloin**

Parsnip Puree | Bone Marrow Gravy

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#### **Roast Pork Belly**

Apple | Parsnip Puree

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#### **Fish**

Roast Potato | Veggies

### Desserts

#### **76% Equateur Chocolate Tart**

Coffee | Crème Fraiche

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#### **Notorious Sticky Toffee Pudding**

Vanilla | Toffee Sauce

\*\*\*\*

#### **Trifle**

Pear | Ginger | Custard

**2 Course \$35**