

Starters

Te matuku oysters - \$5each

Duck Leg Terrine

Liver | Kumquat | Pistachio

Prawn Cocktail

Marie Rose | Baby Gem | Croutons

Artichoke Soup

Truffle | Herb Roll | Pickled Enoki Mushroom

Mains

Roast Beef Sirloin

Horseradish | Parsnip Puree | Bone Marrow Gravy

Roast Pork Belly

Apple | Parsnip Puree | Cider Sauce

Northland Hapuka

Wild Garlic | Pickled Cockles | Whey Sauce

Add \$12 for Cauliflower Cheese

Desserts

Chocolate Tart

Orange | Crème Fraiche

Notorious Sticky Toffee Pudding

Vanilla | Toffee Sauce

Eton Mess

Kiwi | Lime Leaf | Coconut

Selection of New Zealand cheese and biscuits

Supplement \$15

3 Course \$85 | 2 Course \$75

*“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

Roast Pork Belly

Apple | Parsnip Puree

Fish

Roast Potato | Veggies

Desserts

Chocolate Tart

Coffee | Crème Fraiche

Notorious Sticky Toffee Pudding

Vanilla | Toffee Sauce

Eton Mess

Kiwi | Lime Leaf | Coconut

2 Course \$35