

SUNDAY LONG LUNCH 4 COURSES / 85

WINE PAIRING / 50

TE KOUMA OYSTERS / Half Dozen 48

TREATS

Sweetcorn & Oyster Fritter *Spicy Mayonnaise*

Chicken Liver Parfait *Fried Bread, Smoked Maple*

STARTER ~ *choice of* ~

Heirloomacy Heirloom Tomato *Nectarine, Whipped Clevedon Buffalo Curd, Basil*

Ruakākā Kingfish Crudo *Cucumber & Lime Aji Verde, Green Tomato Chutney, Garden Flowers*

MAIN ~ *choice of* ~

Pearl Veal Tenderloin *Confit Tuna, Courgette, Crispy Potato*

Snapper en Papillote *King Prawn, Cloudy Bay Clams, Octopus, Aromatics*

~ *served with* ~

Oak Lettuce Salad *Cos, Radicchio, Garden Herbs, French Vinaigrette*

Triple Cooked Agria Potatoes *Confit Garlic, Chives / 16*

Roasted Brussels Sprouts *Pecorino Foam, Pine Nuts, Confit Shallots, Thyme / 22*

DESSERT ~ *choice of* ~

Hot Cross Bun Ice Cream *Caramello, Dark Chocolate Mousse*

Jelly Tip Semifreddo *Raspberry Jelly, Chocolate Hazelnut Crunch*