

ON SLOW INDIVIDUAL SET MENU

115/PP

TREAT

Fried Bread Little River Brie, Marsha's Honey

STARTERS

Choice of

Chicken Liver Parfait Smoked Maple, Black Pepper, Toasted Brioche

Baked Heritage Carrots Pearl Barley, Mascarpone, Dill

Kingfish Crudo Candied Ginger, Sherry Vinegar, Grapeseed Oil, Fried Shallots

Salmon Trolley

Add 10 / PP

Big Glory Bay Salmon Gravavlax Fennel, Honey Mustard Dressing, Pickled Cucumber

Sour Cream, Salmon Caviar, Toasted Swiss Rye

MAINS

Choice of

Butter Poached Market Fish Cloudy Bay Clams, Brussels Sprouts, Bèarnaise, Bronze Fennel

Slow Braised Organic Beef Cheek Swede, Port Glazed Onions, Sourdough Lemon Picada

Oven Baked Celeriac Cavolo Nero, Pickled Celery, Fried Agria, Riwaka Truffle

SIDES

To Share

Roasted Perla Potatoes Thyme, Garlic, Aioli

Simple Green Salad French Vinaigrette

DESSERT

Choice of

Rhubarb Clafoutis Buffalo Yoghurt, Green Apple Sorbet

or

A Selection of Petit Fours

CHEESE

Add 10 / PP

Brie De Moutere Cows, Upper Moutere, Little River Estate, Nelson

Pecorino Sheep, Onewhero, North Waikato

Oamaru Blue Cow, Whitestone, Oamaru

Served with / Pear Saffron Chutney, House Piccalilli

Lavosh, Fruit Bread, Truffle Honey

ON SLOW

J O S H E M E T T

ON SLOW SHARING SET MENU

105/PP

TREAT

Fried Bread Little River Brie, Marsha's Honey

STARTERS

Chicken Liver Parfait Smoked Maple, Black Pepper, Toasted Brioche

Baked Heritage Carrots Pearl Barley, Mascarpone, Dill

Cloudy Bay Storm Clams 'Rockefeller' Parsley, Garlic Butter

Kingfish Crudo Candied Ginger, Sherry Vinegar, Grapeseed Oil, Fried Shallots

Salmon Trolley

Add 10 / PP

Big Glory Bay Salmon Gravavlax Fennel, Honey Mustard Dressing, Pickled Cucumber

Sour Cream, Salmon Caviar, Toasted Swiss Rye

MAINS

Butter Poached Market Fish Cloudy Bay Clams, Brussels Sprouts, Bèarnaise, Bronze Fennel

Slow Braised Organic Beef Cheek Swede, Port Glazed Onions, Sourdough Lemon Picada

Oven Baked Celeriac Cavolo Nero, Pickled Celery, Fried Agria, Riwaka Truffle oil

SIDES

Roasted Perla Potatoes Thyme, Garlic, Aioli

Simple Green Salad French Vinaigrette

DESSERTS

Rhubarb Clafoutis Buffalo Yoghurt, Green Apple Sorbet

Pistachio Ice Cream Lemon Oil, Fennel Pollen

Macadamia and Chocolate Crunch

CHEESE

Add 10 / PP

Brie De Moutere Cows, Upper Moutere, Little River Estate, Nelson

Pecorino Sheep, Onewhero, North Waikato

Oamaru Blue Cow, Whitestone, Oamaru

Served with / Pear Saffron Chutney, House Piccalilli
Lavosh, Fruit Bread, Truffle Honey

ON SLOW

J O S H E M E T T