

**SUNDAY LONG LUNCH 4 COURSES / 85**

**WINE PAIRING / 50**

**TE KOUMA OYSTERS / Half Dozen 48**

TREATS

**Sweetcorn & Oyster Fritter** *Spicy Mayonnaise*

**Tuna Crumpet** *Green Tomato, Soy Glaze*

STARTER ~ *choice of* ~

**Three Cheese Stuffed Courgette Flower** *Courgette Purée, Crispy 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*

**Wild Venison Striploin** *Beetroot, Spiced Juniper Butter, Merlot Vinegar*

~ *served with* ~

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

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

**Hawkes Bay Sweet Corn** *Potato Beignets, Heirloom Courgette, Crispy Basil / 22*

DESSERT ~ *choice of* ~

**'Not Tiramisu' Layer Cake** *Chocolate Mousse, Salted Caramel*

**Jelly Tip Semifreddo** *Raspberry Jelly, Chocolate Hazelnut Crunch*