

## ON SLOW SET SHARING MENU

110 / PP

**Toasted Sourdough** Il Casaro Stracciatella, Sichuan Pepper, Olive Oil ①

### STARTERS

**Chicken Liver Parfait** Smoked Maple, Black Pepper, Toasted Brioche

**Endive Heart Salad** Chioggia Beets, Cabernet Sauvignon Vinaigrette ①

**Cloudy Bay Storm Clams** Miso Butter, Wood Sorrel

**Kingfish Crudo** Candied Ginger, Balsamic, Grapeseed Oil, Radish, Fried Shallot

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

Sour Cream, Salmon Caviar, Toasted Swiss Rye

Add 10 / PP

### MAINS

**Olive Oil Poached Hapuka** New Season Asparagus, Courgette, Wild Garlic, Horokaka

**Steamed Soy Aubergine** Oyster Mushroom Fricassé, Pickled Wakame, Kokihi

**Caramelised Beef Shortrib** Celeriac A La Crème, Port Truffle Jus

### SIDES

**Roasted Agria Potatoes** Thyme, Garlic, Aioli

**Simple Green Salad** French Vinaigrette

### DESSERT

**New Season Raspberry Parfait** Cinnamon Sable, Honeycomb, Lemongrass Cream

**Pistachio Ice Cream** Lemon Oil, Fennel Pollen

Macadamia and Valrhona Crunch

### CHEESE

Add 10 / PP

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson

**Devotion** Sheeps, Thorvald, Nelson

**Goat Maasdam** Goat, Mercer Cheese, North Waikato

**The Reginald** Goat, Havelock, Cranky Goat Cheese, Marlborough Sounds

**Vintage Windsor Blue** Cows, Whitestone, Oamaru

### Served with

Pear and Saffron Chutney, House Piccalilli, Lavosh, Speculaas, Fruit bread

# ON SLOW

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