

**Entrée/Main \$60 or \$85 with wine pairing (2 glasses)**  
**Main/Dessert \$55 or \$80 with wine pairing (2 glasses)**  
**Entrée/Main/Dessert \$75 or \$115 with wine pairing (3 glasses)**  
*\*Prices are per person*

*Each meal starts with an amuse bouche followed  
by home made bread & rosemary honey butter*

### **ENTRÉES**

#### **Beef Tartare (GF/DF)**

*Alexandre Burgaud, Beaujolais Village, Gamay, Burgundy (13)*

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#### **Ora King salmon confit in olive oil, & citrus, green fennel crème fraîche (GF)**

*Arthur Metz, cuvée Anne Laure, Pinot Gris, Alsace (15)*

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#### **Goat cheese croquettes, watercress pesto & candied walnuts (V)**

*La Croix de Maunay, Vouvray, Loire Valley (13)*

### **MAINS**

#### **Duck confit, pumpkin, pear & hazelnut (GF/DF)**

*Chai Saint Etienne, Les Verres en L'Air, Jurançon Noir, Occitanie (15)*

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#### **Classic Lamb Blanquette(GF)**

*Pesquié Terrasses, Côte du Ventoux, Black Grenache, Rhône Valley (15)*

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#### **Hillcroft mushrooms feuilleté & mushroom ice cream (V)**

*Mâcon Village, Chardonnay, Burgundy (13)*

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#### **Market fish, remoulade, beetroot & chimichurri (GF)**

*Château Carbonneau, Sauvignon Blanc-Sémillon, Bordeaux (13)*

### **DESSERTS**

#### **White chocolate parfait & Feijoa (GF)**

*Domaine du Mas Blanc, Banyuls, Grenache, Occitanie (16)*

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#### **Pineapple, coconut & lime bubble (GF)**

*Château Jolys, Jurançon, Petit Manseng, South West (16)*

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#### **Local cheese (50g), homemade bread, butter & onion compote**

*Arthur Metz, cuvée Anne Laure, Gewurztraminer, Alsace (16)*

**\*V vegetarian / GF gluten free / DF dairy free/Please advise the wait staff**

**\*Check the drink list for our selection of Hawke's Bay wines by the glass**