



We do not offer an
A La Carte menu

Choose an option and compose your menu
with your favorite dishes listed at the back

We do not turn tables,
please take your time,
relax & enjoy your dinner.

FOR THE TABLE

Half dozen of garlic snails \$ 14

Albert Bichot, Aligoté, Bourgogne (15)

Duck liver mousse, onion & sweet wine relish,
croûtons & toasted brioche \$22 (for 2/4 people)

R de Roubine, Côte de Provence rosé, Méditerranée (14)

We apply a surcharge to payments made using a credit card, which is in line with our cost of acceptance.

We do not surcharge debit cards Thank you

Entrée/Main \$65 or \$90 with wine pairing (2 glasses)
Main/Dessert \$60 or \$85 with wine pairing (2 glasses)
Entrée/Main/Dessert \$80 or \$120 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

Octopus, garlic purée, creamy parsley oil (GF)
Château de La Bastide, Corbière, Languedoc Roussillon (14)

Beetroot & goat cheese tatin (V)
Arthur Metz, Cuvée Anne Laure, Riesling, Alsace (14)

Beef & oyster tartare, soy cured yolk (GF/DF)
De La Terre, Barrique Ferment Chardonnay, Taihape (14)

MAINS

Duck leg confit, parsnip & orange purée, polenta (GF)
Pesquié Terrasses, Côte du Ventoux, Black Grenache, Rhône Valley (15)

Wakanui beef cheek Bourguignon style & dauphinois gratin (GF)
Maison Noire, Cabernet Sauvignon, Waimarama, A French taste of New Zealand (14)

Gnocchis, creamy Hillcroft mushrooms, pecorino & baby spinach (V/GF)
Grandes Vignes, Côte du Rhône Blanc, Rhône Valley (14)

Market fish, pumpkin, kohlrabi & smoked paprika beurre blanc (GF)
Château de la Ragotière, Muscadet Vieilles Vignes, 100% Melon de Bourgogne, Loire Valley (14)

DESSERTS

Ile flottante, dark chocolate & honeycomb
Domaine du Mas Blanc, Banyuls, Black Grenache, Languedoc Roussillon (16)

Rhubarb clafoutis & green apple sorbet
Domaine Beaumarlic, Muscat Beaume de Venise, 100% Muscat Blanc, Rhône Valley (16)

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**