

# The Archive

\$102 per person 3-course | \$84 per person 2-course

we would ask that you choose the option of ordering entrée/main or  
main/dessert for the table in advance

## To Start

sourdough, whipped butter

marinated olives

## Entrées

Choice of...

tahr tartare, charcoal oil, apple caper jam, oyster powder, spring roll crisp

ora king salmon, coconut koji, cultured cream, mangarua fig, horseradish

windsong plums, stracciatella, pinenuts, grape ferment, basil

## Mains

Choice of...

hawkes bay natural lamb rump, caulilini, orasfarm lionsmane, huruhuru, umeboshi

today's catch, poached zucchini, curried beurre blanc, sour apple, ice plant

scallopini baby squash, roasted yeast butter, petite corn, samphire, stone fruit

## Desserts

Choice of...

Coconut mille feuille, whiskey snap, fermented blueberry, coconut snow, chocolate explode

macadamia cake, burnt anglaise ice cream, pink pepper, nectarine

little river natural rind, crackers, honeycomb, chutney, nuts

**the archive menu is driven by fresh seasonal produce and may be subject to change without notice**