

the archive

3 Courses - \$109pp / 2 Courses - \$89pp

to begin

house made focaccia

kawakawa butter (v)

marinated olives

citrus, spices (df, gf)

entrees

caprese salad

fresh mozzarella, heirloom tomato, basil, balsamic glaze with focaccia crisp (v, gf)

XO mussels

lemon zest gremolata and shaved fennel salad (df, gf)

crispy skin pork belly

herb mint slaw, honey glaze (gf)

mains

alpine merino

abgoosht bone marrow base, jalepeno salsa verde, coconut labneh (df, gf)

crispy skin salmon

kumara mash, green beans, micro herbs salad (gf)

jerusalem harvest

smoked eggplant, roasted courgette, confit tomato, avocado,

roasted capsicum green beans, artichoke (gf, vg)

desserts

rose water panna cotta

cardamom, berry compote, pistachio praline (v, gf, n)

meika

tapioca pudding with coconut jam and caramelized rum bananas (gf, vg)