

the archive

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

to begin

house made focaccia
cultured butter (v, dfo)

entrees

stracciatella
honey roasted beetroot, buckwheat (gf)
glazed crown pumpkin
salsa verde, fermented sunflower cream (vg, gf, nf)
crudo of the day
fresh raw fish prepared daily by the chef (ask your server)

mains

braised celeriac
korma sauce, celeriac purée gremolata (vg, gf)
poached market fish
coromandel mussels, red curry (gf, df)
slow cooked lumina lamb shoulder
smoked taro cream, sauce navarin (df, gf)

desserts

sago pudding
drunken pineapple, coconut crumb (gf, vg)
chocolate cremeux
candied almonds, crystalised white chocolate (gf)
new zealand cheese
choice of blue, soft or hard cheese