

the archive

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

to begin

house made focaccia
cultured butter (v, dfo)

entrees

stracciatella
heirloom tomato, buckwheat (v, gf)
tiger prawns
salsa roja, lime aioli
crudo of the day
fresh raw fish prepared daily by the chef (ask your server)

mains

gnocchi
spinach, basil and praline (vg)
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