

# the archive

3 Courses - \$114pp / 2 Courses - \$94pp

to begin

house made focaccia  
cultured butter (v, dfo)

entrees

beetroot poriyal  
tamarind gel, coconut, goat cheese (v, nan, nag)  
market fish crudo  
nahm jim, pickled fennel, kaffir lime (nan, nad)  
hibachi prawn  
semolina conge, yakumi, bonito (nan)

mains

cauliflower potage  
harissa cauliflower steak, chilli & herb crumb, pickle shallot (vg,nag)  
market fish  
preserved lemon puree. manuka smoked beurre blanc, chard, almond (nag)  
braised beef cheek "lasagna"  
savoy cabbage, parsnip bechamel, juniper jus (nan, nag)

desserts

apple & rhubarb crumble  
creme patisserie, oat & coconut crumble (vg, nan, nag)  
chocolate cremeaux  
dulce de leche, chocolate sable, honeycomb (nan)  
new zealand cheese  
crackers, honey, chutney, nuts