

THE GENERAL

Tuna tartare, fennel, celery, capers, preserved lemon

or

Crispy pork shoulder, braising jus, reaper slaw



Pulled free range chicken, seasonal greens, beetroot, garlic yoghurt, olive quinoa crunch almonds

or

Haloumi, root vegetables, pumpkin hummus, dukkah

or

Ashed Hapuka, pea crush, duck fat hasselbacks crumbs, brown butter, sango



Coconut Sorbet, hibiscus gel, ginger crumb, pepper drops

or

Chocolate Fondant, vanilla mascarpone chilli praline

\$85 3 Course set menu