

SPRING

We take inspiration from our beautiful surrounds, the changing seasons and the bounty offered up from our kitchen garden, local growers and producers.

Everything we do is about reflecting a sense of place and a moment in time. In doing so we hope we can help you too, to find the best way to be here now.



FROM OUR GARDEN AND GROWERS WE ARE COOKING WITH

Beetroot	Spinach
Sorrel	Rainbow Chard
Chioggia	Kale
Chickory	Cavalo Nero
Watercress	Apple
Broccolini	Wild thyme
Rhubarb	Radish
Currant leaf	Pear
Walnut	Tamarillo
Hazelnut	Carrots

SHERWOOD

ENTREES

Te Kouma Bay oyster, cucumber, herb burnet	5
Tania cheese toastie, celeriac and chive salad	15
Grilled octopus, saffron, sorrel buttermilk and kumara	18
Lamb carpaccio, dandelion, asparagus	18
Pickled sardines, hemp oil, lemon and garlic	16

MAINS

Organic chicken thigh, liver schnitzel, leek and mustard	28
Slow cooked Havoc pork belly, sage, onion, black pudding	32
Whole market fish, cockles, creamed spinach	MP
Beef bavette, bone marrow Cafe de Paris, watercress, jersey bennies	32
Fermented pearl barley, ricotta, grilled broccolini	22

SIDES

Potato dumplings, Spring emulsuion, fennel and goats cheese	12
Chargrilled organic carrots, sea chickory, white bean	12
Roast beetroot, raisin ketchup, horseradish, mizuna	10
Spring radish, black lovage, walnut	10
Semolina gnocchi, Tania blue, harakeke	12

TO FINISH

Caramelised white chocolate tart, birch sap and rhubarb granita	17
Currant leaf creme caramel, black currant and orange	14
Monkey blue cheese, honeycomb, hazelnut crackers	18
Manuka honey and pine pollen pie	16
Tamarillo tarte tatin, spiced creme fraiche, brown sugar meringue- serves two	22