



Sample Dinner Menu

Our menu changes often with the seasonal movements of our local produce. We cater for dietary needs, simply let us know in your booking comments what we can prepare for.

We also offer a 5.30pm dining incentive called Foodie Hour where you can enjoy 'The MANY' menu for less.



The Many

Grain bread, honey brown butter

Kingfish, radish, ginger
Corned brisket, pickled prune
Michelle's tomatoes, smoked curd

Troy's hapuka,
cucumber, nashi, white miso

Fricassee of local beans,
pancetta, hazelnut crumble

Loin of wild venison,
sprouting broccoli, fried panisse

Omega plum sorbet,
whipped yoghurt, coconut snow

Chocolate torte,
salted caramel, honey crisp

\$124 per person

Optional Wine Pairings

'Things to drink now' - \$79 per person

'Rare + cellared' - \$139 per person



Sample Lunch Menu

We offer lunch on Saturdays.

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Saturday Lunch

Malted grain bread, whipped butter

Scampi, radish + horseradish tart
Thyme doughnut, parmesan custard
Snapper tartare, green apple, sunflower

Slow roasted pork, parsnip cream, confit carrot, mustard jus

Crispy potatoes
Asparagus + citrus salad

Whipped chocolate, strawberries, hazelnut, salted caramel
Citrus torte, coconut crème
Spiced honey speculaas

\$89 per person

three paired beverages

'Things to drink now' wine pairing - \$48 per person

'Rare + cellared' wine pairing - \$64 per person