

## SAMPLE EAT LOCAL MENU

Sourdough Foccacia, Roasted Olive + Lemon Butter

Troy's Hapuka, Sunchoke Espuma, Leek, Pickled Celery

Smoked Curd Dumplings, Cauliflower, Pancetta, Hazelnut Dressing

Beef; Loin, Smoked Tongue, Rib Croquette, Autumn Vegetables

Whipped Caramelised Yoghurt, Quince Jelly, Feijoa, Wood Sorrel

*\$94 per person, \$59 optional wine pairing*



## SAMPLE 'THE MANY' MENU

Sourdough Foccacia, Roasted Olive + Lemon Butter

Albacore Tuna Crudo, Cucumber, Mandarin, Salted Zucchini

Troy's Hapuka, Sunchoke Espuma, Leek, Pickled Celery

Smoked Curd Dumplings, Cauliflower, Pancetta, Hazelnut Dressing

Pressed Chicken Wing, Roasted Mushrooms, Shallot Custard

Beef; Loin, Smoked Tongue, Rib Croquette, Autumn Vegetables

Whipped Caramelised Yoghurt, Quince Jelly, Feijoa, Wood Sorrel

Dark Chocolate, Eucalyptus, Sea Salt Caramel

*\$114 per person, \$79 optional wine pairing*

*Please let us know if you need any dish adjusted or changed.*