

Taste of Murihiku

by Tom Hishon

Seeded Sourdough Bun / whipped kelp butter

Fiordland Wapiti Bone Broth / wakame - tomato

Pāua / blackgarlic-cucumber

Tītī Croquette / horopito-orange

Mt Cook Alpine Caviar / potato rosti - sour cream

Fiordland Wapiti Tartare / potato crisps

Smoked Eel / beetroot - horseradish

“Flat White”

Wine pairing 65 per person

dietary

Taste of Murihiku

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Seeded Sourdough

dunfordgroveoliveoil-agri dolce

Miso / tomato - bay leaf oil

Oyster Mushroom Arancini / horopito - orange

Cucumber / shiitake-blackgarlic - sesame

Potato Rosti / pea - mint

Silken Tofu / apple-celery - olive

Beetroot Tartare / potato crisps

“Flat White”

Wine pairing 65 per person

wine pairing

Curated pours to echo each course.
65.00per person

Greywacke Sauvignon Blanc / Marlborough, 2024

Valli Pinot Gris / Gibbston, 2023

Mount Edward Gamay / Central Otago, 2024

Rippon Pinot Noir / Wānaka, 2022

kids' menu

Blue Cod Fish & Chips

Double Chocolate Brownie / coconut ice cream

Fresh Seasonal Fruit