



Spring Menu



Lunch and Dinner

\$55 - 2 course

\$70 - 3 course

• RESTAURANT & BAR •

STARTER

Warm Ciabatta, seaweed butter

SMALL

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

Beef Carpaccio, horseradish cream, pickled mustard, baby capers, manchego, croutons, watercress

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, basil, sourdough crostini (V)

LARGE

Market Fish of the Day, scampi bisque, mussels, prawns, burnt tomatoes

Hawke's Bay Lamb Rump, harissa, cumin yoghurt, sweet mini peppers, olives, lamb jus

Salt Baked Potato Gnocchi, mushroom cream, shiitake & oyster mushrooms, pine nuts, pecorino (V)

SWEET

Chocolate Delice, popcorn, cocoa nib, mandarin, hazelnut soil

Ginger Crème Brûlée, almond, strawberry, brandy snap

Chef's Cheese Selection, lavosh, honeycomb, pear & apple chutney

Add on \$15/gls

Paddy Borthwick Chardonnay, Wairarapa 2023

Two Rivers 'Convergence' Sauvignon Blanc, Marlborough 2023

Te Kano Kin Pinot Noir, Central Otago 2020

