

ALL INDIVIDUAL SEASONAL PLATES ARE PORTIONED
BETWEEN ENTRÉE AND
MAIN SIZES

Two plates 50

SEA

28

Waikanae crab risotto, crab bisque, tomato, basil

Ora King salmon hot smoked, samphire, pickled cucumber, fennel, apple gel, yuzu mayo, balsamic pearls

Paradise prawns, coconut sauce, pineapple, nori chips, ink fettucine

Grilled octopus, oyster jelly, crumbed avocado, capsicum, parsley gel

Roast groper, black pudding crust, basil celeriac remoulade, capers, tomato vinaigrette

FARM

28

Aged beef tenderloin w/ duck fat roasted potatoes, beetroot, carrot pickle, balsamic mushroom, black garlic butter

Lamb rack, gremolata crust, butternut garlic espuma, beans

Venison loin, crushed potato, celeriac, karengo, chard, grand veneur sauce

Pork belly, pork cheek, crackle dust, smoked apple, sage & burnt onion, shiitake, apple

Smoked duck breast, parsnip puree, butternut, hazelnut, sweet & sour tamarillo

VEGETARIAN

26

Truffled macaroni cheese, roast cauliflower, spinach, vine tomato

Smoked mash, leeks, confit yolk, parmesan, French onion broth, broccolini

Tabbouleh, eggplant, beetroot, broad & green beans, spiced almonds, goat's milk dressing

CHEF DE CUISINE

PAUL LIMACHER

BREADS, SOUPS & OYSTERS

Sour dough roll 4

Crusty hot baked loaf, w/ Lewis Road smoked butter 12

Chameleon Soup 15

Seafood Boullabaisse 20

Half- dozen Oysters freshly shucked, natural w/ shallot chardonnay vinegar,
balsamic pearls, cucumber granita 27

SIDE PLATES

11

Broccolini, 63 degree egg , hollandaise, dukkah

Salad leaves, avocado, cherry tomatoes, malt vinaigrette

Porcini salted shoestring fries, w/ truffle mayo

Truffled macaroni cheese w/ bacon

