



## SPRING A LA CARTE | SEPTEMBER '17

Ormlie mini loaf, smoked salted butter, dukkah	12
Pulled Hoi Sin ham hock, sesame bread, pork & peanut crumb	18
Smoked fish croquette, harissa, red onion, coriander	18
'Bostock' chicken broth, ginger, mushroom, spring onion, chili chicken dumpling	20
Goat's cheese, olive crumb, beets, poppy seed tuile	18
Slow braised 'Wakanui' beef cheek, smoked parsnip cream, beetroot	38
Poached salmon, dashi beurre blanc, bok choy, radish, nori crisp	38
Local fish of the day, charred fennel, greens, parsley	37
Hawke's Bay lamb loin, spiced goat ragout , pumpkin, carrot, leek, shallot	39
Dark chocolate, orange, curd meringue	15
'Terraza' saffron pannacotta, mandarin, vanilla shortbread	15
Tiramisu, marsala & coffee soaked sponge, mascarpone, cocoa	15
White chocolate, pumpkin & miso cheesecake, salted pumpkin caramel	15
Cheese   please ask about today's selection	
Served with date chutney, crisp breads & dried fruit	
Single serve cheese	16
Three cheeses	35