



<b>5 course Degustation</b>	<b>\$65</b>
<b>7 course Degustation</b>	<b>\$85</b>

The dishes listed below are Nick's current creations.

Our dining experience is to construct a menu that is unique to each table, taking in preferences and any dietary requirements you may have. Your wait staff will then work directly with Nick to create a menu that will delight and astonish.

"I use modern molecular techniques alongside old French classics in my dishes, trying to provoke thought with ingredient matches and concepts. Using the best ingredients that New Zealand has to offer my job is half done.

I have taken the decision making for your meal out of your hands to take you on the complete food journey"

- Nick Honeyman

### **Degustation Style Dishes**

<b>Wild Venison</b> Liquorice soil, roasted eggplant, charcoal puree, beetroot, asparagus	<b>\$17</b>
<b>Cauliflower "rice-less" Risotto</b> Mascarpone, parmesan, truffle oil	<b>\$17</b>
<b>Sashimi Yellow Tail</b> Rock melon sorbet, cucumber, yuzu gel, black truffle	<b>\$17</b>
<b>Pork (nose-tail)</b> Tete de porc, corn puree, pork tails, Canadian scallop, popcorn	<b>\$18</b>
<b>Piha Beach</b> Butter poached oyster, wagyu skirt, daikon rocks, black sand, smoked sea water	<b>\$20</b>
<b>Roasted Duck Breast</b> Panang pudding, coconut rocks, gai lan cru, freeze-dried lychee	<b>\$19</b>



**Stolen Garden** **\$19**  
Let Nick take you on a journey of texture, temperature and flavour using both raw and cooked vegetables prepared using a variety of new and traditional techniques

**Snapper (Carrot Cake Inspired)** **\$19**  
Soy ginger oil, carrot & cumin purée, hazelnut crust, spiced beignets

**Silere Alpine Marino Lamb Rack** **\$21**  
Hot gazpacho gel, olive oil paste, hazelnut oil, wild mushrooms, manuka honey

**Roast Wakanui Sirloin** **\$20**  
Miso puree, confit ginger, nori seaweed dust, radish

**Quail Wrapped in Serrano Ham** **\$21**  
Sherry gel, quail egg nog, confit quail leg, thyme, truffle

### The Sweets

**Pears & Blue Cheese** **\$15**  
Fourme d'Ambert frozen meringue, olive oil liquid sable, freeze dried pears, saffron sous-vide pears

**Cotton Candy Bubbles** **\$15**  
Passionfruit baked cream, lemon mint, vanilla cake rocks, compressed apple

**Hot Yoghurt Italian Meringue** **\$14**  
Strawberries, raspberries, jerusalem artichoke ice-cream

**Beetroot & Chocolate** **\$14**  
Delice au chocolate, valrohna chocolate soil, beetroot ice-cream, hazelnut & white chocolate brownie

### Sides

**Mixed Leaf** **\$11**

**Roast pumpkin & Goats cheese**

**Hand cut fries**