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## **SHELLY BAY BAKER**

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Organic rye sourdough, cacio e pepe butter

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## **TO START**

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Spring tabbouleh, radish, cucumber, tomato, Lewis Farm asparagus, grilled tomato

Ruakākā kingfish crudo, green apple, radish, basil, celery

Duck manti – ‘Turkish ravioli’ pomegranate, garlic yoghurt, paprika butter

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## **MAIN**

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Clevedon buffalo ricotta gnocchi, oyster mushroom, parsley butter

Line caught fish, Cloudy Bay Clams broccolini, chive butter sauce

Kurobuta pork scotch fillet, Lewis Farms asparagus, whipped potato

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## **SIDES TO SHARE**

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Herb and leaf salad, baby gem, rocket, chardonnay dressing

Patatas bravas, smoked tomato sauce

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## **DESSERT**

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Crème Catalan, mandarin & Campari caramel

Wairarapa strawberries – sorbet, consommé, gin, basil, olive oil

**95pp**



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Organic rye sourdough, cacio e pepe butter

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## **STARTERS TO SHARE**

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Market oysters – freshly shucked, shallot vinegar, lemon

Eggplant croquette, provolone, arrabbiata sauce

Antipasto mixed plate – cold cuts, olives, pickles, Shelly Bay sourdough

Tuna crostini – yellow fin tuna, taramasalata, chicory, chives

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## **MAIN**

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Clevedon buffalo ricotta gnocchi, oyster mushroom, parsley butter

Line caught fish, Cloudy Bay clams, broccolini, chive butter sauce

Pure South beef eye fillet, confit potato, leek, red wine sauce

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## **SIDES TO SHARE**

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Herb and leaf salad, baby gem, rocket, chardonnay dressing

Lewis Farm asparagus, brown butter, smoked almond

Patatas bravas, smoked tomato sauce

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## **DESSERT**

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Crème Catalan, mandarin & Campari caramel

Valrhona Guanaja chocolate orange tart, crème fraiche, pistachio

Wairarapa strawberries – sorbet, consommé, gin, basil, olive oil