



## Morsel Starters

Wairiri buffalo mozzarella, local tomatoes, basil, olive oil

Spiced fried Chicken livers, yogurt, pomegranate sauce, flat bread

Mezze plate- hummus, beetroot borani, spinach and feta, carrot salad, tabbouleh,  
fresh bread

Pork and green peppercorn terrine, pickled beans, shallot, chervil salad and dijon mustard

Warm Bluff octopus salad, with chickpeas, potatoes, olive oil, paprika and aioli

Beetroot cured Stewart Island salmon, cultured cream, raw and roasted beets, dill and roe  
on rye crackers

Vietnamese poached chicken salad, fresh herbs, rice noodles, peanuts, crispy shallots,  
cucumber, carrot, nuoc cham dressing

Local Venison, burnt jersey cream, Otago cherries, juniper, watercress

Ricotta and fresh pea dumpling with cultured butter and sage

Poached Stewart Island salmon, courgette cream, basil crumb, seasonal pickles

Potato and ricotta gnocchi, with chopped prawn and fresh tomato, basil with pangrattato

Twice cooked and fried pork bellies and jowls, rice crisps, peanuts, cabbage and cucumber  
slaw with black vinegar and pepper caramel

Cod and mussel broth, with potatoes, chickpeas, fresh parsley and aioli

Fresh tomato, pickles, labneh, dill, pomegranate salad, with sumac and whole wheat  
crackers

Market fish and coconut cream ceviche, with avocado and fried casava chips

Grilled vegetable and tuna tartar with crisp bread and preserved lemon mayo

Tomato tart, with chopped rocket salad, lovage yogurt

These are simply examples of some favourites. We will create the best menu for your best day.