

START

Garlic, Truffle & Cheese Ciabatta 12

House Made Brioche, Salted Butter, Dukkah 5pp

Spiced Nuts & House Marinated Olives 11

Te Matuku Oyster, Strawberry Vinegar Mignonette, Wasabi Caviar 6ea

ENTREE

House Made Soup 19

Hawkes Bay Caught Sashimi, Tomato Dressing, Strawberry & Balsamic Granita 25
+ RESERVE SAUVIGNON BLANC - *Barrel Fermented* - Marlborough

Halloumi, Braised Witloof, Orange & Chilli Marmalade, Avocado & Yoghurt Velouté 23
+ ESTATE GEWÜRZTRAMINER

Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing 24
+ VINEYARD SELECTION PINOT GRIS - *Marlborough*

Linguine Pasta, Chicken Thigh, Marsala, Hillcroft Mushrooms, Hazelnut 27 ENTREE | 38 MAIN
+ GAIA PROJECT MERLOT

+ RECOMMENDED WINE MATCH

MAIN

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|---|----|
| Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare | 32 |
| + GAIA PROJECT SAUVIGNON BLANC - <i>Marlborough</i> | |
| Hawkes Bay Caught Market Fish, Buttermilk & Cucumber, Salted Fish & Mint Fritter, Curry Vinaigrette | 42 |
| + JEWELSTONE ROSÉ - <i>Barrel Fermented</i> | |
| Beef Eye Fillet, Pickled Tongue, Kumara & Feta Croquette, Chimichurri, Jus | 45 |
| + JEWELSTONE SYRAH | |
| Chicken Breast, Kawakawa Brine, Hasselback Potato, Kale & Bean Fricassee, Pig & Salt Speck | 42 |
| + JEWELSTONE CHARDONNAY | |
| Pork Fillet, Confit Belly, Apple & Hibiscus Gel, Caramelised Cauliflower, Vermouth Jus | 44 |
| + ESTATE RIESLING | |
| Lamb Rack, Liquorice Braised Neck, Pommes Anna, Blue Cheese & Walnut, Jus | 45 |
| + RESERVE MALBEC | |
| Eggplant Parmigiana, Tomato Jam, Cheese Sauce, Mozzarella, Burnt Cabbage | 39 |
| + RESERVE CABERNET FRANC | |

TABLE

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|---|----|
| Agria Fries, Garlic Aioli | 13 |
| Seasonal Market Vegetables, Herb Butter | 12 |
| Potato Doughnuts, Sour Cream, Chilli Oil | 14 |
| Caprese Salad, Heirloom Tomato, Buffalo Mozzarella, Treehouse Foods Basil, Balsamic | 14 |
| + RECOMMENDED WINE MATCH | |

DESSERT

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| Chefs Selection Trio of Hawkes Bay Ice Cream | 18 |
| Caramelised White Chocolate & Passionfruit Crème Brûlée, Blackberry Mousse, Citrus Sable | 19 |
| Mission Tiramisu, Sponge, Brandy Mascarpone, Espresso Anglaise | 19 |
| Espresso Encore, Vanilla Bean Ice Cream, Espresso, Frangelico, Biscotti | 22 |
| Orange & Coconut Panna Cotta, Fig & Orange Panettone, Orange Gel, Orange Sorbet | 19 |
| Chocolate Parcel, Frozen Chocolate Mousse, Berry Sorbet, 42% Chocolate Shell | 22 |
| Salted Caramels | 14 |
| Cocktail Popsicle - Flavour of the Day | 12 |

CHEESE

50g Cheese Selection Single Serve 19, Two 33, Three 46, Four 58, All Five 65
Served with Burnt Butter Lavosh, Crackers, Honeycomb, Mission Figlets, Quince Paste, Fruit

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| Truffle Brie | Over The Moon | Cow | Putāruru, Waikato |
| Cumin Danbo | Craggy Range Sheep Dairy | Sheep | Havelock North, Hawkes Bay |
| Smoked Camembert | Origin Earth | Cow | Havelock North, Hawkes Bay |
| Blue | Craggy Range Sheep Dairy | Sheep | Havelock North, Hawkes Bay |
| Wildfire Washed Rind | Little River Estate | Cow | Upper Moutere, Nelson |

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| Executive Chef | Ricky Littleton |
| Restaurant Manager | Hannah Littleton |