

SHORT STORY

POWHIRI

Duxbury oyster | radish mignonette
Parsnip | parmesan
Pork rilette | huckleberry
Ham | egg

KAIMOANA

Scallop | citrus | ginger | fennel

PAPATÙÀNUKU

Quail | blackberry | bread sauce | roasted onion
Berkshire pork | cauliflower | kale | clementine

RANGINUI

Kiwi fruit | lime
Coconut | passion fruit | lemon grass

KA KITE

Rosé pate de fruit
Candied ginger nougat
Toasted coconut lamington
Hazelnut bon bon

LONG STORY

POWHIRI

Duxbury oyster | radish mignonette
Parsnip | parmesan
Pork rilette | huckleberry
Ham | egg

KAIMOANA

Scallop | citrus | ginger | fennel
Spanish mackerel | asparagus | brown butter | miso
Ora king salmon | dashi | bonito | pickles
Mussels | peas | herbs

PAPATÙÀNUKU

Foie | rhubarb | pistachio | brioche
Quail | blackberry | bread sauce | roasted onion
Beef | asparagus | bone marrow

RANGINUI

Hokey pokey ice cream
Kiwi fruit | lime
Coconut | passion fruit | lemon grass

KA KITE

Rosé pate de fruit
Candied ginger nougat
Toasted coconut lamington
Hazelnut bon bon

THE MUSKET ROOM

POWHIRI | INTRODUCTION

To be welcomed, invitation.

A Powhiri is a tapu (sacred) process, when the manuhiri (visitors) are welcomed you must treat them with the utmost care. Three important things that make up a Powhiri: Welcoming, Story telling and most importantly: food or the Hākari (feast).

This lifts the spirit that is on the manuhiri so they can leave safe, happy and satisfied.

We invite you, the manuhiri, to come dine and enjoy what we have to offer.

KAIMONANA | SEAFOOD

An integral part of New Zealand cuisine as an island nation.

Māori have a deep respect for the Moana (ocean), it is a vital part of their diet.

Māori paid respect to Tangaroa (god of the sea) through giving their first catch back to him as a gift.

PAPATŪĀNUKU | LAND

In Māori tradition, Papatūānuku is the land. She is Mother Earth. She gave birth to the gods and is mother of all living

things. When we pass, we go back and in turn nourish her (circle of life).

This section of the menu pays homage to her land.

RANGINUI | SKY

Ranginui (Sky Father) and Papatūānuku (Mother Earth) were inseparable.

The primal couple gave birth to several gods who pushed apart the earth and sky to let the light reach the land.

Dessert is the celebration of the heavens.

KAKITE | FAREWELL

Until we see you again...

THE MUSKET ROOM

Duxbury oyster | radish mignonette 15/30

Spring salad | fresh cheese | bread bean | herb dressing 14

Scallop | citrus | ginger | fennel 16

Ora king salmon | dashi | bonito | pickles 16

Spanish mackerel | asparagus | brown butter | miso 15

Foie | rhubarb | pistachio | brioche 19

Yolk | parsnip | sprouts 15

Quail | blackberry | bread sauce | roasted onions 15

Tofu gnocchi | spring onions | shallots | smoked milk ricotta 16/30

Halibut | shrimp | peas 34

Duck | zucchini | carrot | huckleberry 34

New Zealand red deer | beets | barley | blueberries 36

Berkshire pork | cauliflower | kale | clementine 30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness