

## SHORT STORY

### POWHIRI

Heirloom tomato gazpacho  
Mince & cheese  
Pork rillette | huckleberry  
Ham | egg

### KAIMOANA

Manuka smoked scallop | nashi pear | sea beans | black garlic | cucumber

### PAPATÙÀNUKU

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

### RANGINUI

Passionfruit  
Chocolate mousse cake | raspberry sorbet

### KA KITE

Trisha's treats  
Earl grey fudge  
Ginger crunch

85

*standard wine pairing* 60  
*premium wine pairing* 90

## LONG STORY

### POWHIRI

Heirloom tomato gazpacho  
Mince & cheese  
Pork rillette | huckleberry  
Ham | egg

### KAIMOANA

Manuka smoked scallop | nashi pear | sea beans | black garlic | cucumber  
Long Island black bass | celery | jalapeno | cilantro

### PAPATÙÀNUKU

Portobello mushroom mousse | pickled honshimeji | summer truffle | herbs  
Quail | cherry | bread sauce | roasted onion

Beef | legumes | kale

### RANGINUI

Passionfruit  
Melon | thyme | cucumber  
Chocolate mousse cake | raspberry sorbet

### KA KITE

Trisha's treats  
Earl grey fudge  
Ginger crunch

145

*standard wine pairing* 110  
*premium wine pairing* 140

# THE MUSKET ROOM

Manuka smoked scallop | nashi pear | sea beans | black garlic | cucumber 16

Portobello mushroom mousse | pickled honshimeji | summer truffle | herbs 15

Summer salad | farmers cheese | smoked seeds | herbs and flowers from our garden 14

Long Island black bass | celery | jalapeno | cilantro 14

Foie | beet | peach | brioche 20

Quail | cherry | bread sauce | roasted onion 15

Berkshire pork | cauliflower | kale | clementine 30

Roasted chicken | hangi potato | confit yolk | legumes 31

Long Island duck breast | plums | Tokyo turnips | dandelion 34

New Zealand red deer | cilantro | juniper | celery root | fennel 36

Halibut | summer squash | zucchini | sauce soboise | puffed grains 32

Silken tofu gnocchi | young onions | scapes | asparagus 16/30

# 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 Hakaŕi (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.

## KAIMOANA | 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...

*Consuming raw or undercooked meats, poultry, seafood, shellfish,*

*or eggs may increase your risk of foodborne illness*

# THE MUSKET ROOM

## DESSERTS

Chocolate mousse cake | raspberry sorbet

Passionfruit pavlova | passionfruit curd | whipped cream | local strawberries

Windsor Blue cheese | smoked apricot | honey-roasted pecans

Blueberry bavois | fennel cake | lemon balm ice cream

Textures of coconut | mango | lemongrass ice cream

13

## DESSERT WINE

Forrest Botrytised Riesling 2012 13/52  
Marlborough NZ

Seifried 'Sweet Agnes' Riesling 2013 16/67  
Nelson NZ

Royal Tokaji Company 'Late Harvest' Tokaji 2015 16/67  
Tokaji HU

Ramos Pinto Tawny Port 12/96  
Douro Valley PT

Hidalgo 'Faraon' Dry Oloroso 9/48  
Jerez ESP