

SHORT STORY

POWHIRI

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

KAIMOANA

Manuka smoked scallop | nashi pear | black garlic | cucumber

PAPATÙÀNUKU

Quail | cherry | bread sauce | roasted onion
Pork | barley | beans | apple

RANGINUI

Passionfruit
Chocolate mousse | devil's food cake | salted caramel | raspberry sorbet

KA KITE

Tomato pâte de fruits
Earl grey fudge
Salted caramel

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 | black garlic | cucumber
Brett's tomatoes | tofu

PAPATÙÀNUKU

Hangi potato | yolk | caviar
Duck liver | chanterelle | brioche | cherries
Pork | barley | beans | apple

RANGINUI

Passionfruit
Upstate melons
Chocolate mousse | devil's food cake | salted caramel | raspberry sorbet

KA KITE

Tomato pâte de fruits
Earl grey fudge
Salted caramel

145

standard wine pairing 110
premium wine pairing 140

THE MUSKET ROOM

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

Heirloom tomato gazpacho | cherry tomatoes | basil | olive oil 14

Spanish mackerel | celery | jalepeno | cilantro 14

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

Smoked Hudson Valley foie | beet | manuka honey cake 16

Quail | cherry | bread sauce | roasted onion 15

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

Pork | barley | beans | apple 29

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

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

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

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

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 Hakari (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...

THE MUSKET ROOM

DESSERTS

Chocolate mousse | devil's food cake | salted caramel | raspberry sorbet

Passionfruit pavlova | passionfruit curd | whipped cream | local strawberries

Windsor Blue cheese | smoked apricot | honey-roasted pecans

Blueberry bavois | fennel cake | mint ice cream

Textures of coconut | mango | lemongrass ice cream

13

DESSERT WINE

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

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

Ramos Pinto Tawny Port 12/96
Douro Valley PT

Hidalgo 'Faraon' Dry Oloroso 9/48
Jerez ESP