

# THE ARCHIVE

## \$89 PER PERSON 3-COURSE MENU

### TO START

mudbrick olive oil, rosemary and spelt focaccia  
green olives in mudbrick herbs

### ENTRÉE

warm carrot salad  
sunflower seed tahini, pomegranate and nasturtium

raw market fish  
apple, pork crackle and malt vinegar

free range 'houhora' pork charcuterie  
terrines, rillettes, 'a lady butcher' coppa, house pickles and sourdough

### MAIN

seasonal line caught market fish  
green gazpacho, peas, cucumber, fennel and confit turnips

slow cooked silver fern farms lamb shoulder  
eggplant and capsicum salad, cucumber and fennel yoghurt,  
black olives, feta

parmesan gnocchi  
salted buffalo curd, pine nuts, artichoke, asparagus, green tomato and  
rocket

### DESSERT

pistachio and olive oil cake  
buffalo yoghurt mousse and poached tamarillo

dark chocolate fondant  
malt ice cream and butterscotch

thorvald sheep milk blue  
honeycomb and crackers

Please note - The Archive menu is driven by fresh seasonal produce and may be subject to change without notice. Head Chef Logan travels the country handpicking his favourite ingredients from boutique suppliers pairing them with the freshest seasonal produce. Our talented team of chefs are happy to cater to individual dietary requirements that are specified in advance.