

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, house cured loin, 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

fig leaf pannacotta
poached apricots, hazelnuts and gingerbread
dark chocolate fondant
malt ice cream and butterscotch
clevedon valley buffalo 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.