

THE ARCHIVE

\$89 PER PERSON 3-COURSE MENU

TO START

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

ENTRÉE

house smoked beetroot
wild fennel yoghurt, walnut and plum vinegar
confit kahawai
perla potatoes, radish, pickled daikon and nasturtium vinegar
rare breed 'houhora' pork charcuterie
courgette pickles, sourdough and mustard

MAIN

seasonal line caught market fish
risotto, charred leek, pickled lemon, rocket
slow cooked silver fern farms lamb shoulder
roasted red cabbage, carrots, spiced nuts and sunflower seeds
agria potato gnocchi
jerusalem artichoke, tarragon, mushroom vinaigrette, house smoked
ricotta and 15 year old new zealand parmesan

DESSERT

baked yoghurt cheesecake
burnt honey, gingerbread and poached tamarillo
dark chocolate fondant
malt ice cream and butterscotch
clevedon valley buffalo milk blue cheese
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.