

THE ARCHIVE

\$89 PER PERSON 3-COURSE | \$74 PER PERSON 2-COURSE

we would ask that you choose the option of ordering entrée/main or main/dessert for the table in advance

TO START

focaccia, garden herb dip
marinated olives, rosemary, thyme, citrus

ENTRÉE

stracciatella
preserved zucchini, honey, pear, pistachio

cured big glory bay salmon
mandarin, ginger, cucumber, radish

smoked venison tartare, sauerkraut
potato crisp, mustard cherry

MAIN

long line caught fish
leek and oyster sauce, potato, nz spinach, bottarga

hawkes bay lamb braised shoulder
potato gratin, shoots and goat cheese salad, jus

spiced ceciata
pumpkin, broccolini, lime, ginger, coconut, coriander

DESSERT

pannacotta
almond, pear, sweet tea sherbet

valrhona manjari 64% chocolate pudding
caramel, hazelnut chocolate chip ice cream

the archive haurangi cheese rind
washed in mudbrick syrah/petit verdot

The Archive menu is driven by fresh seasonal produce and may be subject to change without notice. Our talented team of chefs are happy to cater to individual dietary requirements that are specified in advance.