

THE ARCHIVE

\$94 PER PERSON 3-COURSE | \$78 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

lentil and mushroom pate
apple butter, pickled shallots, walnuts, sago crackers

cured salmon
mandarin, ginger, cucumber, radish, roe

smoked venison tartare
fennel kimchi, potato crisp, cured yolk, cherry mustard

MAIN

long line caught fish
nasturtium and pea risotto, kawakawa, diamond clams

hawkes bay lamb braised shoulder
goat fromage frais, horopito, saffron rice, pistachio, herb salad

baked eggplant
chickpea, baharat, tomato, capsicum, mint, coconut

DESSERT

buttermilk pannacotta
cardamom, berries, macadamia, white chocolate

dark chocolate ganache
cherries, coffee, hazelnut

little river natural rind
crackers and accompaniments

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.