

WE SUPPORT THE BEST LOCAL SUPPLIERS AND SOURCE
ORGANIC INGREDIENTS WHERE POSSIBLE

KENNETH O CONNELL



DAILY BREAD	
Freshly baked	7.00
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AQUIFERRA - EV OLIVE OIL	
A boutique blend of Tuscan and Spanish olive varieties, Leccino, Frantoio, Pandalino and Picual	3.50
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MATAPIRO - EV OLIVE OIL	
Medium intensity, well balanced, fruity, pungent oil	3.50

first course

"THE DELI" SMOKED CURED BEEF	
Crisp brioche, pickled cauliflower, creamed swede, horseradish	17.90
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VIDAL BUTTERED WHITE ASPARAGUS	
Set green asparagus, organic poached egg, apple powder, peas and mint	18.90
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TIO POINT NATIVE OYSTERS	
Spinach, bouillabaisse veloute	21.00
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PAN SEARED NEW ZEALAND SCALLOPS	
Tempura roe, rocket nuggets, sweet garlic emulsion, pine nuts, lemon, confit tomato	20.50
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TERRINE OF SALMON AND NEW ZEALAND SCAMPI	
Beetroot salad, honey truffle dressing, crème fraiche, crisp shallots, citrus jelly	19.90
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ROAST BLACK PUDDING	
Shallot ice cream, sesame crisp, pancetta, smoked potato whip and cider jus	17.90
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PAUA TORTELLINI, MUTTON BIRD CROQUETTE, FISH CEVICHE	
Carrot gel, micro salad, bitter chocolate	19.00



main course

FILLET OF BEEF

White quinoa, daikon radish, baby carrots, sundried tomato jus 37.10

“OVER THE MOON” GOATS CHEESE SOUFFLE

Hazelnut stuffed baby capsicum, polenta cake, pickled shallots and radish, pumpkin seeds, smoked aubergine relish 33.00

TODAYS MARKET FRESH FISH

Spanner crab arancini, pancetta wrapped white asparagus, wilted rocket, maitaise sauce 37.50

FREE RANGE TRUFFLED CHICKEN BREAST

Smoked chicken wing, potato mousseline, beetroot puree, char grilled baby leek, mushroom essence 35.00

TWICE BAKED PORK BELLY, BRAISED PRUNE, PISTACHIO NUTS

Kumera, silverbeet, crumbed oyster mushrooms, cauliflower brulee, sherry vinegar jus 34.00

VENISON FILLET

Butternut squash puree, Jerusalem artichokes, NZ spinach, blueberry jus 39.00

HAWKES BAY NATURAL LAMB FILLET

Braised lamb neck pie, sautéed smoked cannellini beans, sweetbread and kidney, garlic puree, vegetable a la grecque 37.00

side orders

Honey roasted yams 8.00

Mesclun salad, grain mustard dressing 7.50

Gourmet potatoes and herb butter 7.50

Vidal white asparagus 10.00



dessert

TAMARILLO CHARLOTTE

Apple and tamarillo incased in bread, honey custard, yoghurt mousse and sherbet 14.80

MANDARIN SNOWBALL

Soft meringue, curd, mandarin sorbet, organic muesli, cream and tuile 14.80

CHOCOLATE TEMPTATION

Textures of white and dark valrhona chocolate, verjuice jelly and crisp, fruit puree, warm salted chocolate sauce 15.80

RHUBARB MILLE-FEUILLE

Layers of puff pastry, pastry crème and poached rhubarb, ginger crumb, pickled rhubarb and grenadine ice cream 14.80

OPERA GATEAU

Coffee and chocolate layered torte, mochachino ice cream, kahlua anglaise, coffee crisp 15.80

VIDAL HANDMADE PETIT FOURS

11.80

cheese

OSSAU IRATY, PYRENEES- ewes milk young and sweet

GORGONZOLA PICANTE, ITALY – strong in flavour “vibrant”

HOHEPA VINTAGE DANBO, CLIVE- “organic” aged semi hard mild cows milk cheese

TE MATA IRONGATE, HAVELOCK NORTH - cows milk, aromatic and soft in texture

RED LEICESTER, PUTARURU- moist style cheddar

Choose 1 – 17.50 2 – 28.00 3 – 38.00 4 - 48.00

All cheese served with fresh seasonal fruit, crackers, and maison therese peach relish and walnuts

dessert wine

SEIFRIED SWEET AGNES RIESLING ICE WINE 08 gls 9.80 375ml 47.00

FROMM LATE HARVEST GEWURTZTRAMINER 08 375ml 50.00

TRINITY HILL GIMBLETT GRAVELS NOBLE VIOGNIER 08 375ml 57.50

VILLA MARIA RESERVE NOBLE RIESLING 09 gls 11.80 375ml 61.50

PAUL JABOULET AINE MUSCAT DE BEAUMES DE VENISE 07 gls 11.80 375ml 61.50

CRAGGY RANGE NOBLE 06 375ml 73.50

CLEARVIEW SEA RED 09 gls 10.50 500ml 55.00

Port

LONG VIEW ESTATE THE GUMDIGGERS PORT Northland gls 9.80

WARRE’S WARRIOR SPECIAL RESERVE Oporto gls 9.80

DOWS 10 YEAR OLD Oporto ggls 15.50

DOWS 20 YEAR OLD Oporto gls 22.50

Hawthorne organic coffee

Hawke’s Bay local coffee roasters

from 3.50

