



## DINNER

### TO START

Woodhouse 3-year-old starter sourdough bread / churned butter / hauraki sea salt

### ENTRÉE

Gurnard sashimi / soy / sesame / shiitake / cashews / tapioca / wasabi

Pork fillet / kawakawa / apple / prunes / walnuts / kale

Duck breast / rosehip / hazelnuts / chicken liver parfait / puhoi gorgonzola

### MAINS

Market fish / romesco / saffron arancini / corn / radish / lime

Lamb shoulder rack / pumpkin / eggplant / labneh / onions & capers / zaatar

Beef fillet / caramelised onions / potato rosti / tapenade / crème fraiche

### DESSERTS / CHEESE

Rhubarb apple & custard tart / weet-bix crisp / goat cheese sorbet

Chocolate sphere / lemon curd / caramel / coconut / mango / lychee

Woodhouse in-house made cheese / quince / pear / lavosh

### 5 COURSE DEGUSTATION

Sashimi / Pork / Lamb / Beef / Chocolate

*Designed to be enjoyed by the whole table*

**3 COURSES \$85 / 5 COURSES \$125**