



HANS HERZOG

MARKET FRESH MEANS DAILY CHANGES TO OUR MENU

Whatever the sea and land provides, our chefs take inspiration from and create a unique 5 course menu – a series of smaller, focused dishes that all feature distinct ingredients.

We want you to experience that sense of surprise when you taste something so exciting, so comforting, so delicious, you think, “Wow” – and then it’s gone. We want the peak of sensation on the plate to be all that you feel.

We offer a series of small courses desired to excite your mind, satisfy your appetite and pique your curiosity. We want you to say, “I wish I had just one more bite of that.” And then the next plate arrives and the excitement continues.

CLASSIC A LA CARTE DISHES

ENTRÉES

DUCK LIVER TERRINE WITH GLAZED APPLES AND TOASTED BRIOCHE | \$28

TARTE WITH MARLBOROUGH FIGS AND RED ONION CONFIT, ORGANIC ROCKET AND CARAMELIZED WALNUTS | \$26

ORANGE-KUMARA RAVIOLI WITH PAN-SEARED BLACK TIGER PRAWNS, PINE NUTS AND BABY SPINACH | \$24 as entrée / \$42 as main course

MAINS

“BEST OF NEW ZEALAND LAMB”

A MOUTH-WATERING SELECTION OF LAMB DISHES WITH BROAD BEAN CASSOULET AND POTATO-TRUFFLE CREME | \$59

FRESH CATCH OF THE DAY FROM OUR BEAUTIFUL MARLBOROUGH WATERS WITH SWEETCORN AND PRAWN RISOTTO AND STEAMED POK CHOY WITH BASIL OIL | \$45

DESSERTS

SELECTION OF LOCAL AND INTERNATIONAL CHEESES FROM OUR SILVER CHEESE TROLLEY | \$28

DARK CHOCOLATE FONDANT WITH HOME MADE SORBET FROM OUR OWN ORGANIC FRUITS | \$22