

To start

Orongo Bay oysters or Clevedon coast oysters freshly shucked, natural w shallot chardonnay vinegar & cucumber white balsamic granita 27

Oyster, clams, tuatuas & fish chowder w/ leek, crème fraîche 20



Plates

Snapper, béarnaise potato crush, asparagus, tomato vinaigrette

Holy Smoke Smoked Salmon salad, potato & cottage cheese, gazpacho hash, spiced tomato juice, avocado

West Coast whitebait w/ asparagus, tomato, matchstick fries & lemon mayonnaise

Paradise Prawns, pickled cucumber, chilli pineapple, coconut foam

Whipped goats' cheese, asparagus, peas, avocado, borage, micro basil, rhubarb gel & syrup

Peanut tofu, mandarin, spring onion, ginger, spiced shallots, poppy seed radish, bean sprouts

Hot & sour broth, shiitake dumplings, choy sum, spiced rice crisps

Aged beef tenderloin w/ Swiss chard, wood ear mushroom, truffled potato espuma, mushroom jus

Twice-cooked duck breast, parsnip purée, radicchio, cherry syrup, honey walnuts

Rabbit loin, prosciutto, beluga lentils, carrot, radicchio, chicory, pea purée, jus

Boneless lamb noisettes, Applewood smoked mash, fennel, brioche crumb, prunes, broad beans, walnut pesto, roast shallot



Desserts

Coconut panacotta, banana espuma, compressed tropical fruit & coconut wafer 18

Chameleon house-churned sorbets 16

Chef de Cuisine - Paul Limacher

