

Dessert (Purini)

- Roasted Braeburn apple terrine
with salted caramel, anzac biscuit & vanilla ice cream 18
- Dark chocolate crèmeux
with honeycomb, salted caramel and hazelnut icecream 18
- Kabocha pumpkin tart
with coconut sorbet, caramelised chocolate and pecan 18
- Passionfruit soufflé
with orange shortbread & bitter chocolate sorbet (15 minutes) 18

Sweet tray (Whakareka)

Selection of sweet bites from the kitchen 10 per person

Cheese (Tihi)

Soft cheese / Blue cheese / Hard cheese
served with sultana sourdough, rye crackers and apple and date salad

one 19.00 two 25.00 three 32.00

Bread (Rohi)

Wellington Sourdough by Whitebait
freshly baked loaf to take home

- 7.90 -

Whitebait

WINTER (MAKARIRI) | JULY (HONGONGOI) | 2017

Shellfish (Mātaitai)

Minimum order 3 - price per shell

OYSTERS (TIO): NEW ZEALAND MARKET SELECTION

- Raw *with house jalapeño sauce and worcesterchire* MP
- Raw *with Chardonnay Foruum vinegar sorbet* MP
- Baked *with preserved lemon salsa* MP

CLOUDY BAY TUA TUA CLAMS (TUA TUA)

- Raw *with house jalapeño sauce and worcesterchire* 4
- Baked *with preserved lemon and herbs* 4

CLOUDY BAY DIAMOND SHELL CLAMS (NGA TAIMANA TUANGI)

- Raw *with house jalapeño sauce and worcesterchire* 4
- Pickled *with classic seaside pickle* 4

CLOUDY BAY MOON SHELL CLAMS (NGA MARAMA TUANGI)

- Baked *with preserved lemon and herbs* 4

NEW ZEALAND GREEN LIP MUSSELS (KUKU O TE AOTEAROA)

- Pickled *with classic malt pickle* 3

DEEP SEA SCALLOPS (TUPA O TE)

- Baked *with local sea lettuce and our butter* 6