

The Butcher & The Bees



Homemade sourdough, bee pollen butter

Entrée

Smoked daikon fondant, birch sap treacle, apple, rye & walnut crumb, watercress

or

Tarakihi crudo, raisin, elderflower, hazelnut, fennel

or

Confit Hare rilette, cocoa nib, pinot noir gastrique, beetroot

Intermediate

Spring leek terrine, ricotta, yeast dressing, leek garum

or

Kumara beignets, green beans, olive, smoked eel vinaigrette

or

Canterbury duck breast, asparagus, coffee, toasted barley

Main

Goats cheese Canederli, charred broccolini, porcini marmite, roast onion broth

or

Aged Hāpuku, confit pear, spinach, lardo, pumpkin seed, roe

or

Lamb Rump, sweetbreads, broad beans, burnt lemon, horseradish

Dessert

Poached rhubarb, magnolia syrup, vanilla cremeux

or

Slow baked honey meringue, cherry molasses ice cream, cherry blossom curd

or

Dark chocolate & kerango ice cream, brown butter sponge, blueberry, mascarpone

Two Courses \$65 | Three Courses \$85 | Four Courses \$99

Wine Pairing \$40 | \$55 | \$75

*Everything is made in a kitchen that handles gluten and other allergens.
Please let us know of any dietary requirements or allergies.*