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DEGUSTATIONS

3 course: 105

5 course 145

7 course 185

ENTRÉES

32

Swede Carbonara - House Cured Iberico Pancetta - Parmesan Custard

Kingfish Terrine - Leche de Tigre - Coconut and Chilli - Cucumber

Burrata - Heirloom Tomato - Hazelnut - Nashi Pear

Venison Tartare - Cherry - Licorice - Buckwheat - Sour Cream

MAINS

48

Hawke's Bay Lamb Rump - Wasabi Yoghurt - Cauliflower - Jus

Duck Breast - Earl Grey Tea - Rhubarb - Lavender - Turnips

Market Fish - Sweetcorn - Hay - Carrots

First Light Wagyu Deckle - Eggplant - Zucchini - Eggplant - Cos lettuce

DESSERTS

22

Goat Milk Ice-cream - Berries - Brown butter Cake

Sorrel and Fennel Sorbet - Fig Leaf cheese - Amaranth - Chocolate

