



Autumn

— To Start —

Baby baguette , lightly-salted cultured butter	6 ea.
Freshly shucked natural Te Matuku oysters w̄ meyer lemon	7 ea.
Duck & black truffle parfait , Sauternes jelly, brioche	10 ea.
Lamb & cheese pie , puff pastry, Meyer gouda, truffle oil	11 ea.
'Ika mata' blue cod cured in lime juice, freshly pressed coconut milk & chilli oil	15

— Entrée —

Shaved cold-smoked salmon , New Zealand citrus, crème fraîche & chives	26
Origine's French onion soup with slow cooked oxtail toastie, gratinated w̄ Comté cheese	26
Brûléed Lindis Pass camembert with manuka honey & thyme w̄ warm fruit bread	27
Wild-shot venison tartare , tarragon mayo, crispy agria wafer	28
Crispy duck salad & Cropper's tomatoes, Clevedon buffalo curd & toasted almonds	33

— Main —

Ora's Farm mushroom risotto w̄ velouté of New Zealand chestnuts	38
Bostock's organic chicken , roasted breast & leg, Ahi garden carrots and turnips, sauce suprême	39
Braised Central Otago lamb shank bourguignon , fricassée of garden leeks, potato purée	40
Woodfired Chatham Island blue cod fillet, confit tomatoes, green olives, sauce vierge	44
300g grilled Whiteheart kurobuta pork chop , romesco sauce, salad of capers & fennel	45
200g grilled Speckle Park eye fillet , potato fondant, sautéed greens, salsa verde	55
500g wood-fired rib of beef for two, potato purée, homemade mustard, red wine jus + Ahi garden salad	95

— Sides —

Balle Brothers Pukekohe potato fries	12
Ahi garden salad w̄ chardonnay vinaigrette	12
Wood-fired Ahi garden vegetables w̄ herbs, olive oil, garlic & preserved lemon	14



A Kiwi bistro with a French soul

Autumn Feast

designed to share for the table · \$99pp

Baby **baguette**, lightly-salted cultured butter

Freshly shucked natural **Te Matuku oysters** w̄ meyer lemon

Duck & black truffle parfait, Sauternes jelly, brioche

‘Tka mata’ **blue cod** cured in lime juice, freshly pressed coconut milk & chilli oil

Shaved **cold-smoked salmon**, New Zealand citrus, crème fraîche & chives

Origine’s **French onion soup** with slow cooked oxtail toastie, gratinated w̄ Comté cheese

Braised Central Otago **lamb shank bourguignon**, fricassée of garden leeks, potato purée

Wood-fired Ahi **garden brussel sprouts** w̄ herbs, olive oil, garlic & preserved lemon

Soufflé of Maungatapere berries, sorbet of crème fraîche with lime zest and cracked pepper