

*Welcome to*

# ORIGINE<sup>®</sup>

*a restaurant where we believe in seasonality and purity.*

*With classical French cooking techniques as our inspiration,  
we proudly showcase the best ingredients and produce of our  
beautiful country.*

***Taste of Spring · \$99 pp***

*Spring Feast · \$135 pp*

*designed to share for the table*

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

**Freshly shucked Te Matuku oysters w̄ mûre & basil mignonette, black pepper**

**Ocean Speared Kahawai, papaya salsa, whitebait caviar, smoked crème fraîche**

Lamb & cheese pie, puff pastry, parmesan, truffle oil

**Duck & black truffle parfait, Sauternes jelly, brioche**

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

**Braised wagyu beef cheek bourguignon, fricassée of garden leeks, potato purée**

OR

Woodfired Chatham Island blue cod fillet, scampi bisque, pickled kohlrabi, wild fennel

**Wood-fired purple carrots, Ahi. garden greens w̄ smoked yoghurt & pain d'épices**

**Passionfruit soufflé, coconut & lime sorbet**

Honest Chocolate bonbon

# ORIGINE<sup>®</sup>

Spring

## — To Start —

Baby <b>baguette</b> , lightly-salted cultured butter	8 ea.
Freshly shucked <b>Te Matuku oysters</b> w̄ mûre & basil mignonette, black pepper	8 <sup>50</sup> ea.
wood-fired <b>escargot</b> , XO butter, almond & herb crumb	6 ea.
<b>Duck &amp; black truffle parfait</b> , Sauternes jelly, brioche	10 ea.
<b>Lamb &amp; cheese pie</b> , puff pastry, parmesan, truffle oil	12 ea.
'Ika mata' <b>blue cod</b> cured in lime juice, freshly pressed coconut milk & chilli oil	18 / 28

## — Entrée —

Shaved <b>cold-smoked salmon</b> , New Zealand citrus, crème fraîche & chives	30
Origine's <b>French onion soup</b> with slow cooked oxtail toastie, gratinated w̄ Comté cheese	28
Brûléed Lindis Pass <b>camembert</b> w̄ manuka honey & thyme, warm fruit bread	30
Wild-shot <b>venison tartare</b> , tarragon mayo, crispy agria wafer	30
<b>Ravioli</b> of fire-roasted buttercup & buffalo curd, golden raisins & brown butter almonds	30 / 40

## — Main —

Ora's Farm <b>mushroom risotto</b> w̄ truffle espuma	39
Bostock's organic <b>chicken</b> : roasted breast & leg, Ahi garden carrots and turnips, sauce suprême	42
Braised <b>wagyu beef cheek bourguignon</b> , fricassée of garden leeks, potato purée	44
Woodfired Chatham Island <b>blue cod</b> fillet, scampi bisque, pickled kohlrabi, wild fennel	44
180g grilled Speckle Park <b>eye fillet</b> , courgette, caper & bone marrow jus, potato rosti	56
500g wood-fired <b>rib of beef</b> for two, potato purée, homemade mustard, red wine jus & Ahi garden salad	95

## — Sides —

Balle Brothers Pukekohe potato <b>fries</b>	12
Ahi <b>garden salad</b> w̄ chardonnay vinaigrette	12
Wood-fired <b>purple carrots</b> , Ahi. garden greens w̄ smoked yoghurt & pain d'épices	14