

Welcome to

ORIGINE[®]

a restaurant where we believe in seasonality and purity.

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

Taste of Summer · \$99 pp

Summer Feast · \$135 pp

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designed to share for the table

**supplement \$19⁵⁰ pp*

Baby baguette, lightly-salted butter

Freshly-shucked Te Matuku oysters w̄ blackberry & basil mignonette, black pepper

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Ocean Speared Kahawai, green apple, spanner crab, avocado, radish

Lamb & cheese pie, puff pastry, Mahoe farm mature gouda, truffle oil

Duck liver parfait, preserved cherry, nasturtium, hazelnut

**Crispy prawn-filled courgette flower, tarragon, scampi mayonnaise, espelette pepper*

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Origine's French onion soup w̄ slow cooked oxtail toastie & gratinated Comté

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Lumina lamb rump, Anabelle's sheep yoghurt, pickled walnut, piperade, green olive

Wood-fired Ahi, garden greens w̄ smoked yoghurt & pain d'épices

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Passionfruit soufflé, coconut & lime sorbet

Honest Chocolate bonbon

ORIGINE[®]

Summer

— To Start —

Baby baguette , lightly-salted butter	8 ea.
Freshly-shucked Te Matuku oysters , blackberry & basil mignonette, black pepper	8 ⁵⁰ ea.
Wood-fired escargot , XO butter, almond & herb crumb	6 ea.
Duck liver parfait , preserved cherry, nasturtium, hazelnut	11 ea.
Lamb & cheese pie , puff pastry, Mahoe farm mature gouda, truffle oil	12 ea.
Crispy prawn-filled courgette flower , tarragon, scampi mayonnaise, espelette pepper	19 ⁵⁰ ea.

— Entrée —

Shaved cold-smoked salmon , New Zealand citrus, crème fraîche & chives	30
Wild-shot venison tartare , tarragon mayo, crispy agria wafer	30
Curious Croppers heirloom tomatoes , Tom's tarragon, Anabelle's fromage blanc, macadamia, olive	29
Origine's French onion soup w̄ slow-cooked oxtail toastie & gratinated Comté	28
Fire-roasted buttercup & buffalo curd Ravioli , golden raisins & brown butter almonds	30 / 40

— Main —

Summer vegetable & pea risotto , lemon mascarpone, mint, Mahoe farm mature gouda	40
'Christmas ham' Farm Gate pork scotch , Ahi garden broad beans & cauliflower, kumquat & mustard jus	48
Chatham Island blue cod , Cambridge asparagus & sweetcorn, Mills Bay mussels, sauce grenobloise	49
Lumina lamb rump , Anabelle's sheep yoghurt, pickled walnut, piperade, green olive	46
Grilled Speckle Park eye fillet , courgette, caper & bone marrow jus, potato rosti	56
Wood-fired rib of beef , potato purée, homemade mustard, red wine jus & Ahi garden salad <i>500g for two</i>	95

— Sides —

Balle Brothers Pukekohe potato fries , aioli	12
Ahi. Garden leafy green salad w̄ vinaigrette, homemade croutons	12
Wood-fired Ahi. garden greens w̄ smoked yoghurt & gingerbread crumb	14