

*Welcome to*

# ORIGINE<sup>®</sup>

*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 Autumn · \$99 pp*

*Autumn Feast · \$135 pp*

*designed to share for the table*

**Baby baguette, lightly-salted butter**

**Freshly-shucked Coromandel oysters w̄ blackberry & basil mignonette, black pepper**

**Ocean Speared kingfish, spanner crab, pear & buttermilk dressing, basil sorbet, avocado**

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

**Duck liver parfait, Otago cherries, manuka honey, hazelnut, sorrel**

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

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

**Wood-fired Ahi. garden vegetables w̄ smoked yoghurt & pain d'épices**

**Passionfruit soufflé, coconut & lime sorbet**

**Honest Chocolate bonbon**

# ORIGINE<sup>®</sup>

*Autumn*

## — To Start —

Baby <b>baguette</b> , lightly-salted butter	8 ea.
Freshly-shucked <b>Coromandel oysters</b> , blackberry & basil mignonette, black pepper	8 <sup>50</sup> ea.
Wood-fired <b>escargot</b> , XO butter, almond & herb crumb	6 ea.
<b>Duck liver parfait</b> , Otago cherries, manuka honey, hazelnut, sorrel	11 ea.
<b>Lamb &amp; cheese pie</b> , puff pastry, Mahoe farm mature gouda, truffle oil	12ea.

## — Entrée —

Ocean Speared <b>kingfish</b> , spanner crab, pear & buttermilk dressing, basil sorbet, avocado	34
Wild-shot <b>venison tartare</b> , tarragon mayo, crispy agria wafer	30
<b>Curious Croppers heirloom tomatoes</b> , Tom's tarragon, Anabelle's fromage blanc, macadamia, olive	29
Origine's <b>French onion soup</b> w̄ slow-cooked oxtail toastie & gratinated Comté	28
Fire-roasted <b>buttercup &amp; buffalo curd Ravioli</b> , golden raisins & brown butter almonds	30 / 40

## — Main —

Autumn <b>vegetable &amp; pea risotto</b> , lemon mascarpone, mint, Mahoe farm mature gouda	40
Wood-fired Chatham Island <b>blue cod</b> , pickled oyster mushrooms, sweetcorn, sauce grenobloise, mussels	49
Pancetta wrapped <b>pork fillet</b> , black pudding crumb, raspberries, sage, celeriac & truffle sauce	49
Confit <b>duck leg</b> , Ahi. garden cauliflower & beetroot, orange mustard jus, sunflower seeds	48
Grilled Speckle Park <b>eye fillet</b> , smoked parsnip cream, shallot, lion's mane, bone marrow butter, tomatillo	56
Wood-fired <b>rib of beef</b> , potato purée, homemade mustard, red wine jus & Ahi garden salad <i>550g for two</i>	98

## — Sides —

Balle Brothers Pukekohe potato <b>fries</b> , aioli	13
Ahi. Garden <b>leafy green salad</b> w̄ vinaigrette, homemade croutons	13
Wood-fired <b>Ahi. garden vegetables</b> w̄ smoked yoghurt & gingerbread crumb	15