

# ORIGINE<sup>®</sup>

BISTRO

## SNACKS each

### OYSTERS

Freshly-shucked, champagne mignonette, cucumber granita, black pepper • 8.5

### ESCARGOT

Wood-fired, XO butter, almond & herb crumb • 6

### DUCK LIVER PARFAIT

caramalised pear ketchup, pickled pear, manuka honey, hazelnut • 11

### LAMB & CHEESE PIE

Puff pastry, Mahoe farm mature gouda, truffle oil • 12

## STARTERS

### TUNA

Southern bluefin tuna, Espelette pepper, avocado, radicchio, Granny Smith apple, lime • 29

### TARTARE

Wild-shot venison, tarragon mayo, crispy agria wafer • 28

### TOMATO

Curious Croppers heirloom tomatoes, goats cheese, Ahi garden vegetables, black garlic, olive • 26

### CAMEMBERT

Brûléed Lindis Pass camembert with manuka honey & thyme, warm fruit bread • 27

### OXTAIL & ONION SOUP

Origine's favourite with slow-cooked oxtail toastie, gratinated Comté • 28

### GNOCCHI

Agria potato gnocchi, Ahi garden squash, pumpkin seeds, pecorino, tarragon • 29

## MAINS

### RISOTTO

Seasonal vegetable & pea risotto, lemon mascarpone, mint, mushrooms, Mahoe farm mature gouda • 39  
lobster \*40<sup>per half</sup>

### FISH

Wood-fired line-caught fish, saffron braised fennel, Mills Bay mussels & NZ Arrow squid casserole, jalapeños • 49

### DUCK

Confit duck leg, butternut pumpkin, Ahi Garden beetroot, honey glazed fig • 48

### BEEF CHEEK

Slow-cooked Greenstone Creek beef cheek, potato purée, homemade mustard, red wine jus, buttered leeks • 39

### LAMB RUMP

Coastal lamb rump, spiced eggplant, black olive, cauliflower, golden raisins • 39

### STEAK

Celeriac cream, Ora's farm oyster mushroom, green peppercorn sauce, bone marrow butter  
180g Wagyu bavette • 51  
180g Speckled Park eye fillet • 56

### LOBSTER

Live whole Wild Legend lobster • 110

### RIB OF BEEF

Wood-fired, served with potato purée, homemade mustard, red wine jus & Ahi garden salad  
550g for two • 135

## SIDES

### GRILLED GREENS

Wood-fired Ahi green vegetables with smoked yoghurt & gingerbread crumb • 10

### FRIES

Balle Brothers Pukekohe potatoes & aioli • 10

### GREEN SALAD

Ahi garden greens, vinaigrette, croutons • 10

### BABY BAGUETTE

with Origine's house-made butter • 8ea

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.

**AUTUMN EXPRESS MENU**

\$49<sup>PP</sup>

**THREE COURSES**

DESIGNED TO BE ENJOYED FOR THE TABLE

**DUCK LIVER PARFAIT**

caramalised pear ketchup, pickled pear, manuka honey, hazelnut

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**OYSTERS**

Freshly-shucked, champagne mignonette,  
cucumber granita, black pepper  
(supplement \$8.5ea)

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**BEEF CHEEK**

Slow-cooked Greenstone Creek beef cheek, potato purée,  
homemade mustard, red wine jus, buttered leeks

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**SOUFFLÉ**

Passion fruit soufflé, lemon curd & yoghurt gelato

— To Start —

Baby <b>baguette</b> , Origine's house-made butter <i>vegan on request</i>	8 ea.
<b>Goat cheese mousse</b> pickled grapes, manuka honey, hazelnut, madeira	11 ea.
<b>Seasonal vegetable pie</b> , puff pastry, Mahoe farm mature gouda, truffle oil	12 ea.

— Entrées —

<b>Curious Croppers heirloom tomatoes</b> , goat's curd, olive cracker, Ahi. greens <i>vegan on request</i>	26
Brûléed Lindis Pass <b>camembert</b> with manuka honey & thyme w̄ warm bread	27
Agria potato <b>gnocchi</b> , Ahi garden squash, pumpkin seeds, pecorino, tarragon	29

— Main —

Seasonal <b>vegetable &amp; pea risotto</b> , lemon mascarpone, mint, mushrooms, Mahoe farm mature gouda <i>vegan on request</i>	39
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— Sides —

Wood-fired <b>Ahi. vegetables</b> w̄ smoked yoghurt & gingerbread crumb <i>vegan on request</i>	10
Balle Brothers Pukekohe potato <b>fries</b> , aioli <i>vegan on request</i>	10
Ahi. garden <b>leafy green salad</b> w̄ vinaigrette, homemade croutons <i>vegan on request</i>	10