

Hea | Share

All of our dishes are designed to be shared or enjoyed as an entrée / main with ingredients from our sea, land and mountains.

N°5
CHURCH
LANE

MOANA Sea

- Fiordland Crayfish Toasted Sandwich** 26/52
with pickled ginger, sea grapes and crayfish aioli
add caviar \$27
- Seafood Chawanmushi** 26
soy caramel, lightly smoked bread and smoked
green lip mussels
with crayfish \$28
- Northland Speared Butterfish** 28/56
with smoked pēpē bordelaise, pickled daikon,
fennel roulade and charcoal citrus

WHENUA Land

- Roasted Wakatipu Artichoke** 26 48
with whipped goats cheese, local honeycomb
and ground horopito
- Harakeke and Mushroom Tortellini** 25/40
with pickled local oyster mushrooms and soy
mushroom ketchup
- Kamo Kamo Squash Tart** 26
with Brinza sheep cheese, pickled Arrowtown
walnuts and ground herbs

MAUNGA Mountain

- Wild Shot Venison** 35/60
with barley orzsotto, charred pickled onions and Altitude
chocolate stout glaze
- Royalburn Lamb and Kawakawa Wellington** 85
with smoked swede mash and kawakawa oil
- Canterbury Duck** 70
with New Zealand inspired bush curry, cucumber
mint and yoghurt salad with kumara rewena bread

HAUHAKE Harvest

- Duck Fat Urenika Crispy Potatoes** 12 /20
with aioli
- Seasonal Salad** 14/18
with local leaves and elderberry vinaigrette
- Welcome Rock Garden Vegetables** 14/22
with seasonal accompaniments
- Rewena Bread** 12/18
with house butter

Purple Kumara Panna Cotta with elderflower gel, kumara and berry whip with lavender meringue	22
Kawakawa After Eight Kawakawa cheesecake and chocolate mint gel wrapped in a chocolate shell	22
New Zealand Cheese paired with local accompaniments, honeycomb and crackers add second cheese \$30 add third cheese \$36	24