

ROTHKO

Chefs seasonal tasting menu \$65pp - with optional wine match \$35

Small

Leigh fish crudo, orange, serrano ham, horseradish	22
Rabbit, chicken and bacon terrine, barley toast, pickles	22
Next door's courgette flowers, prawn, cured pork, soured vinaigrette	25
Local corn, congee, shiitake, nori	20

Large

Flaxbourne lamb, cauliflower, last year's umeboshi miso	35
Steamed Leigh day-boat fish, kombu, prawn, ginger	35
Fresh handmade gnocchi, Phil's mushrooms, NZ aged gouda	30
South Island wild venison striploin, dark roasted courgette, crème fraiche	37
Hawkes Bay lamb shoulder, eastern spices, prune (to share)	54

Vege

Allans' potatoes, black garlic, blue cheese	10
Tomato, buffalo feta, umeboshi, sesame	15
Buttered local greens, chive crème	12
Rocket, our lemon, Matakana co-op olive oil, parmesan	12

All produce used is sustainably and ethically raised or caught. We use produce from our own property wherever possible.