



The Long Table Feast

JOIN US FOR A RUSTIC SHARED STYLE DINING EXPERIENCE

“Reconnect with food, nature and each other”

A festive shared style dining experience designed to bring everyone together, seated on long tables for relaxed and leisurely dining



Carefully crafted set menu showcasing a variety of seasonal dishes using homegrown organic produce from our kitchen veggie gardens and local farmers.



Have fun with our outdoor games & kids playground, explore our kitchen gardens & orchard and enjoy our beautiful property.



On arrival

Housemade welcome drink

To start

Coconut, kumara pave and avocado with confit tomato, ravigote and crumbed oyster mushroom served with housemade sourdough bread

From Garden to Table

Merlot Braised Beef Cheeks with Salsa Verde
Organic garden green salad, fragrant herbs, red cabbage, carrot slaw with candied cashews, cherry tomato, radish & edamame beans in white balsamic vinaigrette
Local organic baby carrots, bok choy, broccoli and daikon radish with a fragrant sauce and herbs
Whataroa potato, jerusalem artichoke, horseradish and mustard gratin

Seasonal Sweets

Raspberry and pistachio frangipane tartlet with a coconut labneh fraiche, vanilla bean ice-cream and preserved lemon & thyme

*Sample Menu

BOOKINGS 07 863 8770

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