



Our own Sourdough w Lewis Road Creamery Salted Butter

Pea & Ham Soup, Ham Hock sandwich & fried Quail egg

Smith & Sheth Cru Albarino 2019

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Jerusalem Artichoke risotto, truffled Mascarpone, Artichoke crisps & red wine jus

w new seasons Bay of Plenty Truffle add 15

Smith & Sheth Cru Heretaunga Chardonnay 2018

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Roasted Hapuka, Potato gnocchi, Pancetta, Mushrooms & Celeriac puree

w Crayfish add 15

Smith & Sheth Cru Kawarau Pinot Noir 2018

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Dark Chocolate fondant, Mandarin, Praline & Hazelnut ice cream

Gonzales Byass Nectar Pedro Ximenez

\$60 per person w paired wines \$40 per person

Available for lunch 11.30am-3pm & dinner from 5pm

Last bookings at 6pm & tables must be vacated by 7.15pm

SMITH § SHETH

**RESTAURANT
MONTH-AUGUST 1-31**

