

# Lava

— DINING —

## Dinner menu

Three course set - your choice of entrée, main and dessert \$85

## To start

Oysters, natural, tempura \$5.50 each

## Entrées

Wild Venison Tartare \$26  
Black Doris plum, pickled cauliflower, pine nuts, mustard

Yellow Fin Tuna \$25  
yuzu, avocado, fresh wasabi, black sesame, rice, nasturtium

Seared Scallops \$26  
rouille, chicken skin, wakame, Grana Padano, borage

Harmony Pork Belly \$26  
carrot, caramelised fig, celery, wheat beer, watercress

Fennel and Tomato \$24  
sheep's quark, orange, black olive, sweet potato, rucola

## Mains

Fish Of The Day \$46  
diamond clams, creamed kohlrabi, swiss chard, rye, parsley

Savannah Eye Filet \$45  
soubise, miso, shitake, spinach, black garlic, daikon

Hawke's Bay Lamb Rump \$44  
shoulder, celeriac, brussel sprout, onion, walnuts, dates

Confit Duck Leg \$43  
potato terrine, sautéed leek, white beans, baby roma, chorizo

Ricotta Agnolotti \$41  
butternut squash, green asparagus, peas, lemon, quinoa

Executive chef Sebastian Hindrichs locally sources the best produce in season to design our menus.  
Dishes can be personalised to suit dietary requirements.

## Sides

Crispy agria potatoes, garlic	\$10
Parmesan croquettes	\$10
Autumn vegetables, feta	\$10
Brussel sprout, pancetta	\$10
Garden leaves, French dressing	\$10

## Desserts

Valrhona Chocolate Mousse salted caramel, dehydrated chocolate, peanut butter	\$18
Coconut Pudding feijoa, blueberry gel, ginger, chia seeds, pear sorbet	\$18
Crème Caramel Sauternes jelly, poached plum, crumble, frozen almond	\$18
Black Berry and Lemon Crème pâtissière, thyme, lemon curd, yoghurt, blackberry	\$18
Cheese, Olive & Rosemary Cracker, Quince one cheese (30g)	\$13
three cheeses	\$33