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## SNACKS

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Salted Cashews	12
Assorted Green Olives marinated with Garlic & Thyme	12
Jerusalem Artichoke Hummus served with Charred Pita	12
Duck Liver Parfait served with Crostini	12

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## SMALLS

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Caesar Salad Chicken Breast   Cos Lettuce   Bacon   Croutons   Egg   Parmesan   Anchovies	22
Market Fish Crudo Herb Oil   Chilli   Micro Cress   Lime	24
Beef Carpaccio Seasonal Greens   Soy Lime Dressing Kumara Crisps	24
West Coast Whitebait Olive Oil   Garlic   Chilli   Flat Bread	28
Burrata & Heirloom Cherry Tomatoes Heirloom Cherry Tomatoes   Mixed Green Leaves   Basil   Walnut   Balsamic Dressing Ciabatta	28

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## MAINS

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Savannah Beef Eye Fillet Parsnip Puree   Caramelized Pickling Onion   Charred Shiitake   Spinach   Tarragon Butter   Madeira Jus	48
Confit Royalburn Lamb Shoulder Pumpkin Puree   Asparagus   Compressed Celery   Pomegranate   Jus	48
Stewart Island Salmon Cauliflower Puree   Charred Vine Tomato   Fennel Bulb   Black Olive Powder   Herb Oil   Mixed Herbs   Dill Beurre Blanc	48
Wild Mushroom Risotto Porcini Stock   Parmesan   Truffle Oil	38

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## SIDES

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Duck Fat Potatoes Truffle Salt	15
Steamed Green Vegetables	18
Seasonal Green Salad Balsamic Dressing	18

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## DESSERTS

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Chocolate Fondant Berry Coulis   Lemon Gel   Black Doris Ice Cream	18
Tiramisu	18
Homemade Sorbet Trio	15

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Please discuss any allergies with a member of staff. While our kitchen team endeavours to cater to all allergy requirements as best as they can, kindly note that we cannot fully guarantee trace amounts will not be present as these allergens are in the kitchen. For all other dietary requirements, please inform a member of our staff, and we will be happy to assist with options and substitutions available.



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## CHEESE

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Meyer Smoked Gouda	16
Origin: Waikato, NZ	Milk: Cow
Comte Fort Lucotte	21
Origin: Comte, FR	Milk: Cow (unpasteurized)
Mt Eliza Blue Monkey	21
Origin: Katikati, NZ	Milk: Cow
Over The Moon Goat Camembert	25
Origin: Goat, Putaruru	Milk: Cow

Served per 50g with Grapes | Dried Fruit | Quince  
Paste | Honeycomb | Crackers

## DEGUSTATION

### Six Course Tasting Menu \$165

Wine Pairing

+95

**For private functions and events, please  
email us at [events@therees.co.nz](mailto:events@therees.co.nz)**