

The Lustrous Potluck -

*Our signature 'Degustation' - a great way to taste your way through the menu - and often,
off the menu too! \$110 per person (whole table only)*

A bit of a tasting menu -

*A few courses selected for you without the hassle of having to think, a toned-down potluck
Per-se - \$90 per person (whole table only)*

Sourdough Focaccia, basil pesto butter - 16

Gougères, whipped goats curd, spiced dukkah, red wine vinegar gastrique - 16

Roasted Heritage Pumpkin Velouté, Kapiti Island manuka honey, fried quinoa,
a bit of bread - 20

Spiced Lamb Koftas, black garlic emulsion, salsa verde - 22

Vodka Cured Salmon, lime crème fraîche, radish, persimmon, herb oil, popped
buckwheat, fennel fronds - 30

Seared Wild Venison, kumara & black garlic silk, miso emulsion, pickled chard
stems, parmesan, crispy pumpkin seeds, herb tuille - 28

Salted Kohl Rabi & Fennel Slaw, sesame & rice wine vinaigrette, toasted sesame,
garlic chives - 14

Pan Roasted Pork Fillet, manuka smoked pork cheek croquette, kumara &
orange skordalia, wilted chard, mustard cream, crab apple gel - 44

Canter Valley Duck Breast, soffritto bianco puree, cavolo nero crisps, salt baked
nante carrots, star anise jus - 45

Conscious Valley Farm Lamb Duo, smoked labneh, honey roasted yams,
sprouting broccoli, kamokamo kasundi - 45

Something for after...

Dark Chocolate Torte, salted caramel, cultured cream - 14

Lustre 'Cannoli', Mexican apple & vanilla mousse, green apple salsa,
lime foam - 14