

We invite you to experience our Autumn offering at the grove.

Let us guide you through your journey

with today's ingredients:

The Grove Experience

Te Matuku Oyster

Horseradish | Wild Fennel | Granny Smith Apple

Raw Aged Beef

Truffle | Mushrooms

BBQ Leeks

Cloudy Bay Clams | Romesco | Hazelnut

Northland Blue Nose

Brussel Sprouts | Dill | Tartare Sauce

Marlborough Wild Venison

Burnt Apple | Swede | Cumberland Sauce

Carrot

Dark Chocolate | Mint | Mandarin

Rhubarb

Custard | Shiso | Vanilla

\$195

Plus wine matching \$150

Plus premium wine matching \$250