

Welcome to Embra!

We offer a contemporary dining experience in a relaxed and intimate setting.

Our menu flows with the seasons, prepared using French & British techniques and showcasing some of the outstanding produce that New Zealand has to offer.

Enjoy!

Please let us know in advance should there be any dietary requirements or food allergies.

Our Menu

Terrine

Chicken & duck terrine, cranberries, carrot remoulade

Paua

Paua, spelt risotto, seaweed, edamame

~

Flounder

Flounder, 'pink fir apple' potatoes, tarragon

Wapiti

Wapiti Wellington, autumnal sauerkraut, pancetta, beetroot

~

Pear

Pear, caramel, almond, cinnamon ice cream

Goat Cheese

Goat cheese mille-feuille, grapes, chestnuts

\$18 as an extra course

5 Courses - \$120 per person

5 Course Matching Wine Package - \$60 per person

~

3 Courses - \$97 per person

(not available on Saturdays)

Please note the entire table must enjoy the same number of courses.

Please see listed below some of the suppliers of our beautiful produce.

Canter Valley Poultry
(North Canterbury)

Tora Collective seafood
(South Wairarapa)

Milmore Downs spelt
(North Canterbury)

Ocean Speared seafood
(Nelson)

With Wild wapiti
(Fiordland)

Misfit Garden vegetables
(Taupō)

Cranky Goat Cheese
(Blenheim)

Minchins Milling flour
(Canterbury)

Our crockery was lovingly hand-crafted by Didi Chapman at Quirky Pottery here in Taupō