

## SET MENU

### THREE COURSE – WINTER MENU ENTRÉE, MAIN & DESSERT @ \$75.00PP

Price valid 1 October 2018 – 30 September 2019  
For parties of 10 persons and over  
Final numbers charged to be confirmed 72 hours prior, please  
Menu subject to seasonal changes | Inclusive GST

House Loaf, Selection of Butters

### ENTRÉE

Market Soup of the Day

Or

Braised Beef Cheek, Chicken Broth, Soba Noodles,  
Spring Onion, Shitake, Soft Egg +\*

Or

Seared Prawns, Barley Ragout, Remoulade,  
German Rye Crouton +

### MAIN COURSE

Market Fish, Lentil Croquette, Riata, Spinach

Or

Medium Rare Beef Eye Fillet, Smoked Potato Cake,  
Braised Cabbage, Eggplant Aioli, Mustard Cream \*

Or

Apricot & Walnut Stuffed Chicken Breast, Cassolette,  
Crisp Prosciutto, Swede Emulsion \*

Served with Seasonal Vegetables

### DESSERT

Vanilla Crème Brûlée, Rhubarb, Citrus Shortbread

Or

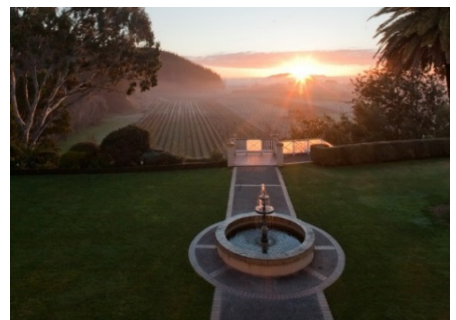
Mission Tiramisu – Sponge, Brandy, Espresso,  
Mascarpone, Espresso Anglaise

Or

Apple & Hibiscus Crumble, Vanilla Anglaise,  
Apple Textures

Filter Coffee @ \$3.00pp additional

Espresso @ \$4.50 pp additional



*Gluten Free \* Dairy Free + / Vegetarian & Vegan options on request*

*It may be possible to substitute or omit elements in dishes to accommodate dietaries, please ask*

*The birthplace of New Zealand wine... since 1851*

