

SET MENU

TWO COURSE – SPRING MENU
MAIN & DESSERT @ \$57.00PP

Price valid 1 October 2018 – 30 September 2019 (19/20 \$58.00pp)
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

MAIN COURSE

Market Fish, Clams, Prawns, Saffron Bouillabaisse,
Assiette of Fennel *+

Or

Medium Rare Soy & Vinegar Marinated Beef Eye Fillet,
Tongue & Cheek Croquette, Ravigote Sauce,
Beetroot & Chard Salad

Or

French Onion & Gruyère stuffed Chicken Breast,
Sweet Potato Boulangère, Vichyssoise *

Served with Seasonal Vegetables

DESSERT

Salted Caramel Crème Brûlée, Honey & Milk Gel, Vanilla Tuile

Or

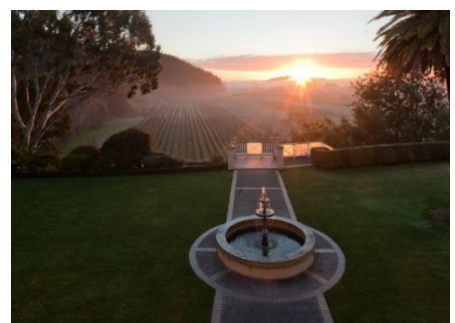
Blue Cheese & Walnut Cheesecake, Prune & Tea Jelly,
Late Harvest

Or

70% Dark Chocolate Délice, Rum Crème Fraîche,
Chocolate Cracker *

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

