

SET MENU

TWO COURSE – AUTUMN MENU
MAIN & DESSERT @ \$58.00PP

Price valid 1 October 2019 – 30 September 2020 (20/21 \$59.00pp)
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, Saffron Mash, Spiced Cauliflower Puree,
Mussel & Chorizo Crème *

Or

Medium Rare Rosemary & Pomegranate Marinated
Beef Eye Fillet, Gnocchi, Blue Cheese Mousse,
IPA Braised Onions, Port Reduction

Or

Chicken Saltimbocca; Bacon, Thigh, Feta & Pine Nut,
Mushroom Gravy, Baby Vegetables, Parsnip Puree *

Shared Seasonal Market Vegetables

DESSERT

Spiced Pumpkin Crème Brulee, Candied Pecan,
Five Spice Meringue, Maple Anglaise *

Or

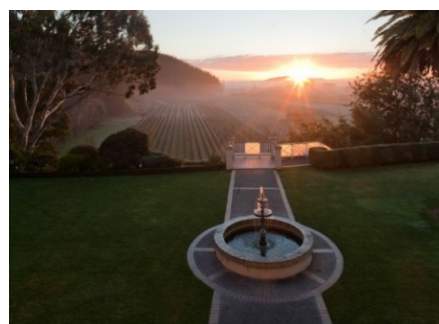
Baileys Cheesecake, Malt & Chocolate Crumb,
Raspberry, Lemon Granita

Or

Dark Chocolate Terrine, Chilli & Cinnamon Churro,
Anglaise, Compote

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

