

SET MENU

THREE COURSE – AUTUMN MENU ENTRÉE, MAIN & DESSERT @ \$76.00PP

Price valid 1 October 2019 – 30 September 2020 (20/21 \$77.00pp)
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

ENTRÉE

Market Soup of the Day

OR

Citrus Cured Salmon, Green Goddess Dressing,
Lemon Toffee Croutons, Cucumber,
Pickled Onion *

OR

Black Pudding & Pecorino Hash, Labneh
Watermelon Curry, Hillcroft Mushroom *

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

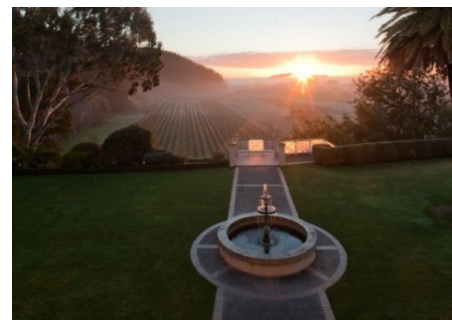
Filter Coffee @ \$3.00pp additional

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

