

SET MENU

TWO COURSE – WINTER 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, Winter Ratatouille, Pumpkin Velouté,
Confit Tomato, Beurre Blanc *

OR

Medium Rare Rosemary Cured Beef Eye Fillet,
Courgette & Potato Rösti, Roast Garlic & Mustard Crème,
Braised Beef & Te Mata Mushroom Jus *+

OR

Confit Chicken Thigh, Three Bean Cassoulet,
Wilted Greens, Nut Crumb, Chicken Jus * +

Shared Seasonal Market Vegetables

DESSERT

Vanilla Crème Brûlée, Sticky Date, Salted Bourbon Caramel,
Vanilla Mascarpone

OR

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

OR

Mission Tiramisu - Sponge, Brandy Mascarpone,
Espresso Anglaise, Chocolate Coffee Beans

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

