

## SET MENU

### THREE COURSE – WINTER 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

Firecracker Prawns, Lemongrass Pilaf, Coconut Sago,  
Fried Greens \*+

OR

Duck Liver Parfait, Roasted Grape Salsa,  
Crisp Oatmeal Crostini, Smoked Beetroot

### 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

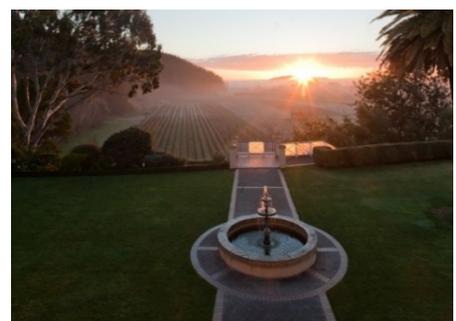
Filter Coffee @ \$3.00pp additional

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*



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

