

SET MENU

TWO COURSE – WINTER MENU (JULY)
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

Medium Rare Rosemary Cured Beef Tenderloin,
Pommes Anna, Chard, Confit Garlic, Braised Beef Jus *

OR

Roast Pork Belly, Potato & Apple Terrine,
Quince, Apple Sauerkraut, Marsala Gravy *

OR

Seared Market Fish, Salted Crab Arancini,
Tea Smoked Tomato, Fennel Salsa

Shared Seasonal Market Vegetables

DESSERT

Vanilla Crème Brûlée, Anzac Crumb,
Drunken Dates, Rhubarb Compote

OR

Warm Stewed Pear, Spiced Cream, Ginger Crumble,
Mulled Wine Reduction, Lemongrass & Ginger Ice Cream

OR

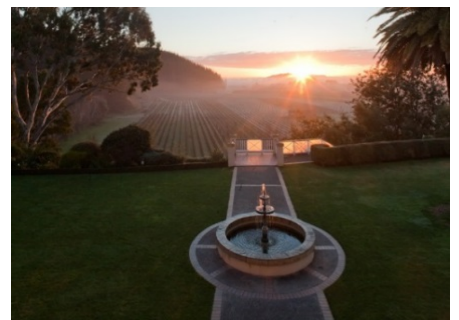
Cocoa Sponge, 72% Chocolate Crèmeux,
Mandarin, Hot Chocolate

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

