

## SET MENU

### THREE COURSE – WINTER MENU (JULY) 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

Salt & Pepper Fried Squid Salad,  
Harissa & Citrus Dressing, Pear & Cashew Nut +

OR

Beef Carpaccio, Parsnip Puree, Parmesan,  
Sherry Vinaigrette, Garlic Chips \*

#### 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

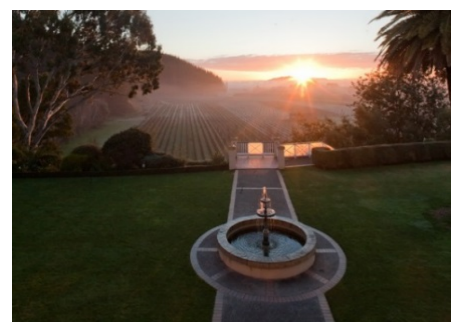
Warm Stewed Pear, Spiced Cream, Ginger Crumble,  
Mulled Wine Reduction, Lemongrass & Ginger Ice Cream

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*

