

2 COURSE SET MENU

ENTREE & MAIN



Shared Bread Selection, Salted Butter, Dukkah

ENTREE

Mushroom & Earl Grey Soup, Pickled Shiitake, Croutons

Duck Liver Parfait, Sable, Preserved Cherries, Onion Crisps

Seared Scallops, Pancetta & Quinoa, Butternut, Burnt Butter Vinaigrette, Sage

MAIN

Seared Hawkes Bay Fish, Bisque, Crab Mayonnaise, New Season Potatoes, Apple Verde

Spinach & Ricotta Stuffed Chicken Breast, Skordalia, Potato Pave

Medium Rare Beef Eye Fillet, Beef Ragout & Mozzarella Arancini, Beef Fat Gremolata, Eggplant Escabeche

Shared Seasonal Market Vegetables, Orange Vinaigrette

BYO CAKE SERVICE

Self Service Cake Charge \$30

Restaurant Service Cake Charge \$5pp

Cake Service with Vanilla Bean Ice Cream & Coulis \$7pp

Note: Menu is subject to change

