

2 COURSE SET MENU

ENTREE & MAIN

\$67.00pp



Shared Bread Selection, Salted Butter, Dukkah

ENTREE

Celeriac & Truffle Soup, Pickled Mushroom, Cheese Croutons

Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing

Braised Lamb Croquette, Omega Clams, Sea Grapes, Ajo Blanco, Aged Balsamic

MAIN

Seared Hawkes Bay Fish, Prawn & Saffron Risotto, Rouille, Bisque, Fennel

Braised Pork Belly, Cabbage, Chorizo & Beluga Lentils, Orange Marmalade

Medium Rare Eye Fillet, Beef Ragout Croquette, Mustard Velouté, Romesco, Cornichons

Shared Seasonal Market Vegetables, Orange Vinaigrette

BYO CAKE SERVICE

Self Service Cake Charge \$30.00

Restaurant Service Plated Cake Charge \$5.00pp

Restaurant Service Plated Cake Charge with Vanilla Bean Ice Cream & Coulis \$7.00pp

Note: Menu is subject to change

All guests must dine off the same menu

