

# 2 COURSE SET MENU

## ENTREE & MAIN

\$67.00pp



*Shared Bread Selection, Salted Butter, Dukkah*

### ENTREE

House Made Soup of the Day

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

Venison Tartare, Quail Egg, Soy Meringue, Black Garlic, Oyster Mushroom, Marmite Bread

### MAIN

Seared Hawkes Bay Fish, Butter Bean & Clam Cassoulet, Fermented Chilli Vinaigrette

Tarragon & Ricotta Stuffed Chicken, Potato Aligoté, Almond, Cauliflower & Sherry

Medium Rare Eye Fillet, Braised Beef & Parmesan Gratin, Mushroom Ketchup, Truffle Hollandaise

*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*

