

2 COURSE SET MENU

ENTREE & MAIN

\$68.00pp



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

