

# 2 COURSE SET MENU

## MAIN & DESSERT

\$68.00pp



*Shared Bread Selection, Salted Butter, Dukkah*

### MAIN

Searched 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*

### DESSERT

Whittakers White Chocolate & Strawberry Crème Brûlée, Strawberry Shortcake, Balsamic

72% Dark Chocolate Mousse, Pineapple Sorbet, Coconut Amaretti

Espresso Parfait, Burnt Butter Shortbread, Brûlée Banana, Coffee Butterscotch Liqueur

### 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*

