## 2 COURSE SET MENU MAIN & DESSERT



Shared Bread Selection, Salted Butter, Dukkah

## **MAIN**

Seared Hawkes Bay Fish, Potato Fondant, Prawn, Fête & Aikka Caviar Sauce, Asparagus

Truffle & Hazelnut Stuffed Chicken Breast, Mushroom & Black Garlic Croquette, Onion Soubise

Medium Rare Beef Eye Fillet, Pommes Purée, Cavolo Nero, Braised Beef Diane Sauce

Shared Seasonal Market Vegetables, Orange Vinaigrette

## **DESSERT**

Vanilla Bean Crème Brûlée, Maple Smoked Sponge, Roasted Strawberries
Burnt Honey Basque Cheesecake, Bay Blueberries
Espresso Mallow Puff, Burnt Butter Shortbread, Latte Gelato

## **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







