

3 COURSE SET MENU



Shared Bread Selection, Salted Butter, Dukkah

ENTRÉE

House Made Soup of the Day

Spiced Prawns, Lentil Curry, Pinenut & Current Salsa, Yoghurt Dressing, Puffed Quinoa

Goats Cheese & Sundried Tomato Ballotine, Olive Tapenade, Honeycomb, Pumpkin Seed, Chioggia, Grissini

MAIN

Hawkes Bay Fish, Sweetcorn & Crab Fritter, Cannellini Beans, Soy Sauce Beurre Blanc, Spring Onion & Ginger

Pork Belly, Black Pudding Rosti, Ham Hock Croquette, Peach, Fennel Jam, Mustard Velouté

Medium Rare Beef Eye Fillet, Butternut Squash & Truffle, Beef Tallow Chimichurri, Parmesan, Braised Beef Jus

Shared Seasonal Market Vegetables, Orange Vinaigrette

DESSERT

Espresso Martini Crème Brûlée, Coffee Meringue, Yuzu Gel, Almond & Coffee Crumb

Plum & Almond Friand, Plum Coulis, Cinnamon & Walnut, Plum Ice Cream

Roasted White Chocolate Crèmeux, Salted Caramel Fudge, Mandarin, Hazelnut Crumb, Cacao Butter Tuile

Note: Menu is subject to change without notice

All guests must dine off the same menu

Dietary requirements are catered for by prior arrangement

