

2 COURSE SET MENU

ENTRÉE & MAIN



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

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 without notice

All guests must dine off the same menu

Dietary requirements are catered for by prior arrangement

