

# 2 COURSE SET MENU

## MAIN & DESSERT



*Shared Bread Selection, Salted Butter, Dukkah*

### 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, Salted Caramel Fudge, Mandarin, Hazelnut Crumb, Cacao Butter Tuile

### BYO CAKE SERVICE

Self Service Cake Charge \$30.00  
Restaurant Service Platter Cake Charge \$50.00  
Restaurant Service Plated Cake Charge \$5.00pp

*Note: Menu is subject to change without notice  
All guests must dine off the same menu  
Dietary requirements are catered for by prior arrangement*

