

3 COURSE SET MENU



Shared Bread Selection, Salted Butter, Dukkah

ENTRÉE

House Made Soup of the Day

Salt & Pepper Squid, Cashew Nut & Pear Salad, Harissa & Citrus Dressing

Haloumi, Buffalo Curd, Orange & Honey, New Zealand Pinenut Brittle, Radicchio

MAIN

Hawkes Bay Caught Fish, Mussels, Tartare Beurre Blanc, Seeded Mash, Tomato & Pea

Medium Rare Beef Eye Fillet, Baked Potato & Braised Beef Pie, Syrah Braised Cabbage, Beef Tallow Chimichurri

Twice Baked Pecorino Soufflé, Red Wine Poached Pear, Leek Fondue, Walnuts

Shared Seasonal Market Vegetables, Orange Vinaigrette

DESSERT

Roasted White Chocolate & Passionfruit Crème Brûlée, White Chocolate Blondie, Passionfruit Curd

Mission Tiramisu, Espresso Sponge, Brandy Mascarpone, Espresso Anglaise

Orange & Lime Friand, Blood Orange Gin Fizz Sorbet, Hazelnut Praline

Note: This is a sample menu and subject to variations based on seasonal availability

All guests must dine off the same menu

Dietary requirements are catered for by prior arrangement

