

# 2 COURSE SET MENU

## ENTRÉE & MAIN



*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*

### 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: 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*

