

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, Crab & Celeriac Omelette, Spinach Velouté, Charred Radish Salsa

Medium Rare Beef Eye Fillet, Black Garlic Mash, Parsnip, Winter Greens, Shiitake Jus

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

