

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, 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

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

