

DINNER MENU

Tasting menu - Trust the chef

5 courses - \$105 or \$135 w wine pairings per person

7 courses - \$160 or \$200 w wine pairings per person

House toasted bread w Lot 8 olive oil, balsamic reduction Each 3

TO START

Freshly shucked Pacific oysters - *subject to availability*

Natural w shallot & chardonnay vinaigrette OR beer battered w lemon & tartare Each 4.50

Beef carpaccio, black truffle, beetroot, tomato, Parmigiano Reggiano, nut praline, EVOO 22

Baby cos & prosciutto salad, red wine poached pear, blue cheese, candied walnuts, tomatoes 20

House smoked salmon, dill cream fraiche, wakame, avocado, radish, chilli, toasted sesame 21

Pulled pork & roasted duck croquettes, sriracha mayo, cherry, baby cos lettuce, herbs 22

MAIN

Marlborough King salmon, fennel & orange salad, cauliflower cream, basil mayo, baby herbs 34

Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, spinach -signature main- 38

Roasted beetroot salad, walnuts, cherry tomatoes, peas, truffle, balsamic, goats feta, pumpkin 30

Crispy skin chicken leg, pineapple salsa, cauliflower puree, asparagus, tomatoes, sriracha 34

Medium rare beef fillet, bacon croquettes, watercress, pumpkin, truffle, mushroom, hazelnuts 37

MAIN TO SHARE BETWEEN TWO

6 hour braised beef cheek, celeriac remoulade slaw, parsnip puree, baby beets, hazelnuts w two sides dishes of your choice 70

SIDES

Hand cut chips w aioli 9

New season asparagus, toasted almonds, Lot 8 olive oil 12

Roasted Parkvale mushrooms 10

TO FINISH

Affogato, vanilla bean ice cream, coffee, frangelico Or amaretto 15

Strawberries, French meringue, biscuit, raspberry, vanilla bean ice cream, micro basil 18

Chocolate terrine, caramel, raspberry, salted peanuts, vanilla bean ice cream 18

Cheese - French Comte, Italian Gorgonzola, poached pear, walnuts, apple, quince, crackers 21

House made chocolate truffle 4

Please note that we only accept one bill per table for 8 people or more.
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS
Entrees can be served as main sizes, please ask for prices

Food by Paul Ansell