

# PINOCCHIO

MARTINBOROUGH

## SET MENU OPTIONS

### OPTION ONE

### SET MENU – 3 COURSES – \$50pp

*Set courses*

#### TO START

Chilled coconut prawns, basil, mango, freeze dried mandarins, hazelnuts, micro herbs

#### MAIN

Chilli & lime marinated chicken, pineapple salsa, mango, cauliflower puree, baby cos

#### TO FINISH

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

Please note that we only accept one bill per table for 8 people or more.

Food by Paul Ansell

**OPTION TWO**  
**SET MENU – 2 COURSES – \$60pp**  
**3 COURSES – \$76PP**

*W breads to share & options for each course*

**TO SHARE**

House toasted bread w Lot 8 olive oil, balsamic reduction

**TO START**

Chilled coconut prawns, basil, mango, freeze dried mandarins, hazelnuts, micro herbs

Beef carpaccio, black truffle, beetroot, tomato, Parmigiano Reggiano, nut praline, EV00

**MAIN**

Chilli & lime marinated chicken, pineapple salsa, mango, cauliflower puree, baby cos

Slow roasted crispy skin pork belly, fennel & orange salad, cauliflower cream, miso, sesame

**TO FINISH**

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

Affogato, vanilla bean ice cream, coffee, amaretto

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## **OPTION THREE**

### **CHEFS CHOICE TAPAS - \$49pp**

*Shared plates down the middle of the table - staggered out*

Crispy squid, spiced capsicum puree, watercress & fennel salad, orange, lemon

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

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

Chilled coconut prawns, basil, mango, freeze dried mandarins, hazelnuts, micro herbs

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

Slow roasted crispy skin pork belly, cauliflower cream, sesame

Hand cut chips w aioli

Baby cos salad, red wine poached pear, blue cheese, candied walnuts, palm sugar vinaigrette

Roasted Parkvale mushrooms

6 hour braised beef cheek, celeriac remoulade slaw, parsnip puree, baby beets, hazelnuts

Crispy fried fish, tartare, lemon

Duck liver parfait w toasts

House toasted breads, Lot 8 olive oil

Chinese duck salad, cucumber, hoisin, peanuts, coriander

Green vegetables w orange sauce & almonds

***PLEASE NOTE DISHES MAY SLIGHTLY CHANGE W SEASONALITY***

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## OPTION FOUR

*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*

### **SAMPLE**

Chilled coconut prawns, basil, mango, freeze dried mandarins, hazelnuts, micro herbs

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

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

Pulled & pressed lamb, carrot puree, chilli, potato rosti, broccolini, roasted garlic & mint

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

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

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

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