



PRIX FIXE MENU

ENTRÉE

Haku farmed kingfish ceviche

Yuzu coconut dressing, pickled ginger, kumara crisps

Honey truffle burrata

Slow roasted beetroot, pickled green apple, toasted walnut

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MAIN

200g angus beef fillet

Garlic and thyme gratin, seasonal vegetables, port & thyme jus, served medium

Free range chicken supreme

Polenta, truffle mushroom puree, snap peas, baby kale

Butternut pumpkin risotto

Pecorino romano, macadamia, preserved lemon

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DESSERT

Citrus Semifreddo

Yuzu curd, blood orange, yoghurt ganache, crystallised lemon

Duo of new zealand made cheeses

Market cheeses served with wafers, walnut loaf, chutney & quince paste

2 course \$70 | 3 course \$90

