



PRIX FIXE MENU

ENTRÉE

Haku kingfish crudo

Citrus, avocado, ginger jelly, coriander yuzu dressing

Tomato and ricotta bruschetta

Honey ricotta, prosciutto, semi dried cherry tomatoes

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MAIN

300g Greenstone Creek Scotch

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

Free range chicken supreme

Parsnip vanilla puree, oyster mushrooms, cognac & dijon veloute

Butternut pumpkin risotto

Pecorino romano, macadamia, preserved lemon

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DESSERT

Jersey milk & honey panna cotta

Lemon curd, freeze-dried Manuka honey, vanilla sponge

Duo of new zealand made cheeses

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

2 course \$70 | 3 course \$90

