Prix Fixe

Entree

Smoked Angus Beef Cheek Croquette
Cauliflower purée, aged parmesan, beef jus

Yellowfin Tuna Ceviche
Passionfruit leche de tigre, toasted coconut, mango, pickled red onion

Main

200g Canterbury Lamb Rump
Garlic and thyme gratin, seasonal vegetables, port & thyme jus
served medium

Free-range Chicken Breast
Paris mash potato, spring greens, peas, bacon, tarragon jus

Butternut Pumpkin Risotto
Pecorino romano, macadamia, preserved lemon

Dessert

Dark Chocolate Torte
Mascarpone cream, cocoa nibs, pink peppercorns

Duo of New Zealand made Cheeses
Market cheeses served with wafers, walnut loaf, chutney
& quince paste

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