

entree

Yellowfin Tuna

tapioca dressing, calamansi, lychee, radish, cilantro (GF)

South Island Wild Venison Loin

beetroot and black garlic, cranberries, hazelnut vinaigrette (GF)

Vanilla Poached Spring Vegetables

goat cheese, carrot gel, orange, black olive, toasted grains, herbs (V) (GF)

main

Long Line Market Fish

scampi ravioli, swede, courgette, beurre blanc, pine nuts (GF available)

Pasture fed Beef Eye Fillet

forest mushrooms, bacon, onion confiture, potato ribbon, morel (GF)

Seared Duck Breast

confit croquette, parsnip, tamarillo, hibiscus, macadamia, manjari jus (GF available)

Shiitake & Mascarpone Agnolotti

pecorino foam, chestnuts, butternut, kale (V)

*main meals are served with fresh seasonal greens (toasted garlic butter)
and smoked agria mash (fresh chives)*

dessert

Dark Chocolate Mousse

blood orange, almond sponge, coffee jelly, dulcey (GF available)

Vanilla Crème Caramel

Poached rhubarb, jasmine, brown butter, biscotti, buttermilk ice cream (GF)

Cheesecake and Pear

passionfruit, pistachio, sauternes jelly, pear sorbet