

ENTREES

Coconut Curried Prawns

spiced cauliflower, labneh,
crispy shallots, poppadum

Study of Tomato

Bloody Mary sorbet, tomato water
gel, focaccia crisps, lemon,
buffalo curd, sherry dressing

Beef Carpaccio

pickled beetroot, peach, potato
crisps, kawakawa emulsion

Violet Salmon Gravlax

cucumber horseradish basil
gazpacho, cucumber & apple
salsa, sour cream

MAINS

Confit Duck Leg

spiced kumara puree, chargrilled
peach, endive, green bean &
spring onion salad, orange labneh

Savannah Beef Eye Fillet

served medium rare
smoked onion puree, mushroom
ketchup, herb gnocchi, roasted
kale

Lamb Backstrap

served medium rare
chargrilled courgette, carrot,
cashew cream, date, labneh, seed
granola

Market Fish

staff will inform you of this
dish

some accompaniments for summer
menu are not served hot

*Please advise us immediately of any dietary requirements. Please
note we will do our best to cater to dietary requirements however
we cannot guarantee allergy-free meals due to the potential of
trace allergens in the supplied ingredients and our environment.*

3 COURSE SET MENU \$90

WITH BEEF MAIN \$95

*SHARING SIDES ADDITIONAL
DISHERS CAN BE PRICED SEPERATLY*

SHARING SIDES

Crispy Agria Potatoes / 14.5

confit garlic aioli, rosemary
salt

Chargrilled Courgette / 16

fresh peas, caramelised
walnuts, salsa verde, lemon
zest

DESSERTS

Kaffir Lime Crème Brulee

blackberry ice cream, shortbread
crumb, Italian meringue, vanilla
mascarpone

Chocolate Vs Raspberry

chocolate mousse, raspberry ice
cream, chocolate soil & mascarpone

Poached Plum

lemon cake, anglaise foam, pistachio
praline, ginger mascarpone, plum
sorbet

Blue or Brie

cheese of the night, quince,
sesame lavosh, walnut crackers

*please note
credit card and,
paywave fees
can apply*