

Set menu A - \$79 Per Person



Bread on Arrival

ENTREE

Textures of Beetroot V

Goats Cheese, Rye, Walnuts, Herbs

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Cured Ora King Salmon

Vanilla Lime Pickle, Cucumber, Radish, Coconut, Wild Rice

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Braised Pork & Squid

Pico de Gallo, Cherry Tomato, Marsala, Fennel

MAIN

Stuffed Capsicums VG

Chickpeas, Kidney Beans, Kale, Dates

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N.Z Line Caught Catch

Summer Beans, Perla Potato, Radish, Mustard, Creme Fraiche

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Wakanui Beef Eye Fillet

Eggplant, Vine Tomato, Chimmichurri, Broccolini, House Made Jus
(accompanied with shared sides dishes)

DESSERT

Summer Berries & Cream

Raspberry, Blackberry, Boysenberry, Creme Fraiche

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Noble Pavlova

Mango, Strawberry, Passionfruit, Kiwi, Mascarpone

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Whittakers Chocolate Lamington

Coconut, Lime, Chilli, Macadamia

Set menu B - \$95 Per Person



Selection of House Made Canapés & Bread To Begin

ENTREE

Textures of Beetroot V

Goats Cheese, Rye, Walnuts, Herbs

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Cured Ora King Salmon

Vanilla Lime Pickle, Cucumber, Radish, Coconut, Wild Rice

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Braised Pork & Squid

Pico de Gallo, Cherry Tomato, Marsala, Fennel

MAIN

Stuffed Capsicums VG

Chickpeas, Kidney Beans, Kale, Dates

~

N.Z Line Caught Catch

Summer Beans, Perla Potato, Radish, Mustard, Creme Fraiche

~

Wakanui Beef Eye Fillet

Eggplant, Vine Tomato, Chimmichurri, Broccolini, House Made Jus
(accompanied with shared sides dishes)

DESSERT

Summer Berries & Cream

Raspberry, Blackberry, Boysenberry, Creme Fraiche

~

Noble Pavlova

Mango, Strawberry, Passionfruit, Kiwi, Mascarpone

~

Whittakers Chocolate Lamington

Coconut, Lime, Chilli, Macadamia

CHEESE

Noble Rot Cheese Selection