

Set menu A - \$79 Per Person



Bread on Arrival

ENTREE

Spring Pea & Wasabi Risotto V/NF

Spinach, Crispy Shallots, Parmigiano Reggiano, Sage

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House Made Aged Beef Tartare NF/DF

Chives, Cornichons, Dijonnaise, Sourdough

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Organic Hen & Duck Terrine NF/DF

Beetroot, NZ Pear, Sourdough, Bitter Leaves

MAIN

Charred NZ Courgettes VG/GF/NF

Pickled Shallots, Whipped Tofu, Quinoa, Roquette

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Local Caught Catch Of The Day NF

Capers, Hazelnuts, Puy Lentils, Fennel,
Cherry Tomatoes

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Wakanui Aged Beef Eye Fillet GF/NF

Carrot, Parsnip, Allspice, Maple, Watercress, Jus

(accompanied with shared sides dishes)

DESSERT

Ricotta Mille-Feuille NF

Pamu Deer Milk, NZ Orange, Mandarine Napoleon

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Noble Strawberry Shortcake GF

Rhubarb Fool, Pistachios, Tonka Bean, Gin

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Whittaker's Dark Chocolate Cremeux VG/NF/GF

Pineapple, Mango, Passionfruit, Wild Rice, Malibu

Set menu B - \$95 Per Person



Selection of House Made Canapés & Bread To Begin

ENTREE

Spring Pea & Wasabi Risotto V/NF

Spinach, Crispy Shallots, Parmigiano Reggiano, Sage

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House Made Aged Beef Tartare NF/DF

Chives, Cornichons, Dijonnaise, Sourdough

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Organic Hen & Duck Terrine NF/DF

Beetroot, NZ Pear, Sourdough, Bitter Leaves

MAIN

Charred NZ Courgettes VG/GF/NF

Pickled Shallots, Whipped Tofu, Quinoa, Rocket

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Local Caught Catch Of The Day NF

Capers, Hazelnuts, Puy Lentils, Fennel,
Cherry Tomatoes

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Wakanui Aged Beef Eye Fillet GF/NF

Carrot, Parsnip, Allspice, Maple, Watercress, Jus
(accompanied with shared sides dishes)

DESSERT

Ricotta Mille-Feuille NF

Pamu Deer Milk, NZ Orange, Mandarine Napoleon

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Noble Strawberry Shortcake GF

Rhubarb Fool, Pistachios, Tonka Bean, Gin

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Whittaker's Dark Chocolate Cremeux VG/NF/GF

Pineapple, Mango, Passionfruit, Wild Rice, Malibu

CHEESE

Noble Rot Cheese Selection