

Set menu A - \$85 Per Person



Bread on Arrival

ENTREE

Market Fish Crudo NF/DF/GF

Passionfruit, Tonka, Jalapeño, Mango, Wild Rice, Basil

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Textures of NZ Beetroot NF/GF/VG

Caraway, Pear, Kalamata Olives, Garbanzo, Cab Sav

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Noble Aged Beef Tartare NF/DF

Barberries, Black Garlic, House-Made Kettle Chips

MAIN

Char Grilled Cauliflower VG/GF/NF

Sumac, Dates, Whipped Tofu, Puffed Quinoa, Watercress

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Local Caught Catch Of The Day GF

Crispy Polenta, Brussel Sprouts, Hazelnuts, Green Goddess, Lardon

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Wakanui Aged Beef Eye Fillet GF/NF

Eggplant, Courgette, Tomato & Red Onion Relish, Pomme Anna, Jus

(accompanied with shared sides dishes)

DESSERT

Butternut Paris-Brest NF

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline

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Caramelised Sous-Vide Banana GF

Pāmu Deer Milk Yoghurt, Walnuts, Sichuan Pepper, Kraken

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Noble "Bounty" GF/VG

Whittaker's 50% Chocolate, Coconut Variations

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Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes

Set menu B - \$105 Per Person



Selection of House Made Canapés & Bread To Begin

ENTREE

Market Fish Crudo NF/DF/GF

Passionfruit, Tonka, Jalapeño, Mango, Wild Rice, Basil

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Textures of NZ Beetroot NF/GF/VG

Caraway, Pear, Kalamata Olives, Garbanzo, Cab Sav

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Noble Aged Beef Tartare NF/DF

Barberries, Black Garlic, House-Made Kettle Chips

MAIN

Char Grilled Cauliflower VG/GF/NF

Sumac, Dates, Whipped Tofu, Puffed Quinoa, Watercress

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Local Caught Catch Of The Day GF

Crispy Polenta, Brussel Sprouts, Hazelnuts, Green Goddess, Lardon

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Wakanui Aged Beef Eye Fillet GF/NF

Eggplant, Courgette, Tomato & Red Onion Relish, Pomme Anna, Jus

(accompanied with shared sides dishes)

DESSERT

Butternut Paris-Brest NF

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline

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Caramelised Sous-Vide Banana GF

Pāmu Deer Milk Yoghurt, Walnuts, Sichuan Pepper, Kraken

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Noble "Bounty" GF/VG

Whittaker's 50% Chocolate, Coconut Variations

CHEESE

Noble Rot Cheese Selection