
Set Menu \$50 per person

Choice of 2 courses

Starters

Duck liver parfait with red wine
poached pear and date chutney. Served with lavosh

Bruschetta topped
with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Red wine
marinated Angus Pure beef fillet, kumara, roasted shallot, beetroot and
horseradish

Salt and pepper Calamari, ginger soy
mayonnaise and lime pickle

Mains

Angus Pure eye fillet resting on a garlic potato
mash, wilted spinach, salt and pepper prawns, béarnaise and red wine jus

Market fish of the
day with cauliflower puree, courgettes and a caper beurre blanc

Chicken breast stuffed with pistachio
and brie. Wrapped in prosciutto with braised savoy cabbage, mushrooms and
smoked bacon broth

House made potato and parmesan gnocchi with cherry tomatoes,
pumpkin, spinach and sage beurre noisette

Desserts

Panna Cotta with salted caramel & pistachio sauce

Lemon tart & Italian
meringue

Crème Brulée, fresh fruit
and espresso tuille

