
Set Menu \$65 per person

All
3 courses \$65

Choice
of 2 courses \$50

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

Akaroa salmon served with baby beets, courgette and dill yoghurt

Slowly braised
AngusPure beef cheek with red wine jus, beetroot and horseradish puree

Mains

AngusPure 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, dauphine potato, citrus beurre blanc and sauce vierge

Free range chicken breast, stuffed with mozzarella, tomatoes and spinach. Served with roasted capsicum, chorizo, dauphine potato, salsa verde and jus

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

Desserts

Panna Cotta with salted caramel & pistachio sauce

Sticky date pudding with butterscotch sauce & vanilla bean ice cream

Crème Brulee, shortbread & raspberry sorbet

