
Set Menu \$65 per person

with all three 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 AngusPure beef fillet,
kumara, roasted shallot, beetroot and horseradish

Salt
and pepper Calamari, ginger soy mayonnaise and lime pickle

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 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 Brulee, fresh fruit and espresso
tuille

