
Set Menu \$60 per person

with all three courses

Starter

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

Citrus cured salmon with beetroot, horseradish crème, petit salad with a verjus vanilla bean dressing

Crumbed goats cheese with shaved fennel, quinoa, orange, pistachio and raspberry gastrique

Sous vide AngusPure with caramelised onion, blue cheese and bacon jam

Mains

choice of

AngusPure eye fillet with roasted garlic potato mash, wilted spinach, salt and pepper prawns, béarnaise and red wine jus

Pan fried blue cod with celeriac, sauce vierge, baby beets, asparagus and citrus beurre blanc

Corn fed chicken breast stuffed with cranberry and brie. Wrapped in prosciutto with kumara puree and chicken jus

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

Dessert

Whittaker's dark chocolate bavarois with mint and chocolate chip parfait

Pavlova with crème anglaise, berries and kiwifruit

Strawberry and cream cheesecake with strawberry coulis and meringue