

FISH

SET MENU

2 COURSE | 69pp

Please select your preference of dish from either entrée & main course
or main & dessert

To Start

HOUSE MADE FOCACCIA whipped butter

Entrée

FLAMED ORA KING SALMON truffle custard, smoked soy dressing

PORK BELLY grilled octopus, smoked almond cream

STRACCIATELLA pickled nectarine, fennel, rye crisps

Main

LEE'S ETHICALLY CAUGHT FISH celeriac, nori, leeks, bonito crème

COASTAL LAMB RACK dried tomato, olive, courgette, basil

CAULIFLOWER hibachi charcoal grilled, miso, furikake, kombu

Dessert

MARSHMALLOW BOMBE raspberry & yoghurt

APRICOT & DRIED CHOCOLATE miso & brown butter

NEW ZEALAND CHEESE accompaniments

ADDITIONAL SIDES | 12 each

BABY GEM LETTUCE champagne dressing

TRIPLE COOKED FRIES truffle aioli

LONG STEMMED BROCCOLI toasted nori butter, sesame

Menu subject to change without notice