

# FISH

SET MENU

3 COURSE | 88pp

Please select your preference of dish from each course

## 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