

FISH

Season's Pairing

BY CULINARY DIRECTOR ALAN SMITH

\$65 per person

2- Course Set Menu

Please select your choice of **Entree** and **Main**

ENTREE

SIGNATURE MEDITERANEAN CRAB CAKES

crayfish lemon mayonnaise

CHICKEN LIVER PARFAIT

quince jam, fig cracker, focaccia

MARLBOROUGH MILLS BAY MUSSELS (GF)

coconut broth, lemongrass, sweet chili, coriander, toasted sourdough

MAIN

BLACK ANGUS SCOTCH FILLET

bone marrow, fondant potato, broccolini, tomato chutney, red wine jus

SIGNATURE GRILLED MARKET FISH (GF)

edamame salad, nori chips, dashi beurre blanc

ROAST NZ DUCK BREAST (GF)

beans, fennel puree, cherry compote, red wine jus

DRINK MATCH RECOMMENDATIONS

Te Kano "Life" Pinot Gris 2023

Otago - Entree

Two Rivers 'Tributary' Pinot Noir 2023

Marlborough - Main