FISH

Plated Set Menu

2-Course $95 PP | 3-Course $120 PP

Chef's Welcome

ARTISANAL FOCACCIA extra virgin olive oil, aged balsamic (v,g)

Entrée

HOUSE-CURED SALMON GRAVLAX pineapple infusion, avocado, pickled fennel (f)
CHICKEN LIVER PARFAIT apricot mustard, toasted brioche, red wine gelée (g,d)
COURGETTE & CITRUS SALAD summer courgette, marinated fennel, orange segments, whipped feta (v,d)

Main

ROASTED RED SNAPPER puttanesca emulsion, blistered tomatoes, gaeta olives, capers (f)
CITRUS & HERB MARINATED FREE-RANGE CHICKEN charred broccolini, truffle potato purée, roasted garlic jus (d)
NZ BEEF TAGLIATA grass-fed beef, rocket, shaved parmesan, balsamic reduction (d)

Shared Sides

DUCK FAT ROASTED POTATOES rosemary, garlic confit, taggiasca olives
GREEN BEAN & ASPARAGUS SALAD lemon zest, toasted almonds, herb vinaigrette (n)

Dessert

DARK CHOCOLATE DELICE orange mascarpone, cocoa crumble (g,d,n)
BASQUE CHEESECAKE seasonal berry compote (d,e)
WARM APPLE AND CINNAMON TART vanilla bean ice cream, caramel sauce (g,d)

Enhancements

+$8 PP | NZ OYSTERS classic mignonette dressing, lemon (m)
+$15 PP | ARTISAN NZ CHEESE SELECTION quince paste, dried fruits, artisan crackers (d,g)

Allergens: (v) vegetarian | (g) gluten | (d) dairy | (e) eggs | (n) nuts | (f) fish | (m) molluscs | (c) crustaceans
Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests

Our menu may change due to seasonality and availability