FISH

Signature Shared Dining Menu

$130 PP | All dishes are served to the centre of the table

Shared Entrées

COS LETTUCE HEARTS anchovy dressing, shaved parmigiano reggiano, galic herb pangrattato (f,d,g,e)
SPANISH TORTILLA ESPAÑOLA jamón serrano, marinated olives, pickled fennel, herb salad (e,g)
ALPINE MOUNT COOK SALMON CRUDO cucumber, dill yoghurt, lemon oil, picked fennel (f,d)

Shared Mains

ROASTED RED SNAPPER mediterranean zucchini trifolati, capers, preserved lemon, taggiasca olives (f)
CITRUS & HERB MARINATED FREE-RANGE CHICKEN charred broccolini, roasted garlic jus (d)
NZ BEEF TAGLIATA grass-fed beef, rocket, shaved parmesan, extra virgin olive oil, balsamic reduction (d)

Shared Sides

DUCK FAT ROASTED POTATOES rosemary, garlic confit
HEIRLOOM TOMATO SALAD basil, sherry vinaigrette, extra virgin olive oil
CHARRED BROCCOLINI lemon butter, toasted almonds (d, n)

Dessert

DARK CHOCOLATE DELICE orange mascarpone, cocoa crumble (g,d,n)
BASQUE CHEESECAKE seasonal berry compote (d,e)

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