



Indulge 85pp

TO START

Bread roll w smoked butter

ENTREE

Beef Tartare

w Horseradish, mustard, balsamic toasted almond w olive soil, rocket & kumara chips

Sous Vide Pork Belly

Saluted savoy cabbage w apple mustard glaze & crispy shallots

Goats Cheese Profiteroles

w spiced jam & candied walnuts

Scallops (3)

Pea purée, smoked Maple drizzle w balsamic pearls & prosciutto chips

Prawn & Crab Ravioli

w cream of bisque sauce, Kawakawa & lemon oil

MAINS

Lamb Two Ways

Twice cooked lamb shoulder & cutlets w pink peppercorn sauce new potatoes, pea purée w peas & spinach

Silver Fern Farm Sirloin 250gr+

Red wine jus, smoked butter, potato dauphinoise w artichoke stuffed roasted mushroom & watercress

Ratatouille Confit Byaldi

Courgette squash aubergine, kumara tomato w artichoke stuffed mushroom & herbs

Confit Duck Leg

Beetroot purée, pithivier of mushroom & pate w candied walnuts, beetroot & rocket salad

TO FINISH

Torched Goats Cheese

w candied walnuts, beetroot kawakawa & horopito jam w bread crackers

Pear Tarte Tatin

Honey Caramel roasted pears in pastry w honey ice cream

Whittaker's Chocolate & Profiteroles 19

Chocolate profiteroles w Whittaker's velvet milk chocolate

Crème Brulee 21

Classic Vanilla Crème Brulee w chocolate & pistachio biscuit