

DE POST SET MENU

2 courses - \$45 per person

3 courses - \$55 per person

Add ciabatta roll, olive tapenade and olive oil. Extra \$1.50 per person on set menu option

Entrée

Sesame crusted tuna with anago sauce and wasabi mayonnaise (df) (gf)

Crispy pork belly with pear apple, baby fennel slaw, chilli berry glaze (df) (gf)

Parsnip tart, poached fried egg, shaved parmesan, avocado oil (v)

Mains

Medium rare beef sirloin, salad, gratin and jus (gf)

Fish of the day wrapped in bacon, citrus salad, kumara and ginger whip
with avocado hollandaise (df*) (gf)

Cajun chicken breast served with bacon & corn potato hash, pineapple salsa, pan jus

Fragrant butternut squash risotto, shitake saute and roast hazelnut (df) (gf) (v)

Desserts

A selection of NZ cheeses, walnuts, quince paste, natural oat crackers

Meringue, lemon curd, ginger beer granite, berries (gf*)

Chocolate mousse, blood orange sorbet, chocolate wafer (gf)

(df) dairy free | (gf) gluten free | (df) dairy free available on request | (gf*) gluten free available on request*