



*\$85 per person*

#### FOR THE TABLE

Handcrafted breads, Euro butter

Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Burrata, eggplant caviar, pistachio, pomegranate

Yellowtail kingfish crudo, mandarin, finger lime, fried lavosh

Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa

#### YOUR SELECTION OF MAIN

Line-caught market fish, spanner crab butter, asparagus, cured yolk

Potato gnocchi, smoked Te Mana lamb, broccolini, pecorino romano

New season asparagus risotto, pickled lemon, grilled banana prawn

*Served to the table*

French fries · leaf salad · broccolini, blue cheese butter

#### YOUR SELECTION OF DESSERT

Caramel semifreddo, hazelnut panna cotta, caramel popcorn

Fresh raspberries, orange cake, raspberry jelly, ricotta ice cream



*\$99 per person*

*Served to the table*

Handcrafted breads, Euro butter

#### YOUR SELECTION OF ENTRÉE

Crispy chilli calamari, sambal mayo, coriander, fresh lemon  
Burrata, eggplant caviar, pistachio, pomegranate  
Yellowtail kingfish crudo, mandarin, finger lime, fried lavosh  
Peking duck 'tacos', shaved cucumber, house-made hoisin

#### YOUR SELECTION OF MAIN

Line-caught market fish, spanner crab butter, asparagus, cured yolk  
Potato gnocchi, smoked Te Mana lamb, broccolini, pecorino romano  
New season asparagus risotto, pickled lemon, grilled banana prawn  
Iberico pork chop, silverbeet 'stalks 'n all', anchovy, lemon, capers  
Taupo beef eye fillet, truffle mash, pickled onion, bordelaise

*Served to the table*

French fries · leaf salad · broccolini, blue cheese butter

#### YOUR SELECTION OF DESSERT

Caramel semifreddo, hazelnut panna cotta, caramel popcorn  
Fresh raspberries, orange cake, raspberry jelly, ricotta ice cream



*\$120 per person*

*Served to the table*

Handcrafted breads, Euro butter

Fresh crumpets, salmon 'pastrami', cultured cream, salmon caviar

#### YOUR SELECTION OF ENTRÉE

Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Burrata, eggplant caviar, pistachio, pomegranate

Yellowtail kingfish crudo, mandarin, finger lime, fried lavosh

Peking duck 'tacos', shaved cucumber, house-made hoisin

Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa

#### YOUR SELECTION OF MAIN

Line-caught market fish, spanner crab butter, asparagus, cured yolk

Hawke's Bay lamb rack, zucchini fritter, za'atar spice

New season asparagus risotto, pickled lemon, grilled banana prawn

Veal schnitzel, celeriac remoulade, mustard, pickled anchovy, egg yolk

Taupo beef eye fillet, truffle mash, pickled onion, bordelaise

*Served to the table*

French fries · leaf salad · broccolini, blue cheese butter

#### YOUR SELECTION OF DESSERT

Caramel semifreddo, hazelnut panna cotta, caramel popcorn

Passion fruit cigars, malibu pineapple, coconut sorbet, citrus meringue