



\$89 per person

Served to the table

Handcrafted breads, Euro butter

YOUR SELECTION OF ENTRÉE

Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Buffalo milk burrata, pickled gooseberries, almond butter, toasted sourdough

Yellowtail kingfish crudo, cucumber juice, yuzu, shallot, mint, guindilla chilli

YOUR SELECTION OF MAIN

Line-caught market fish, brioche crust, winter vegetable confit, crayfish jus

Crispy chicken thigh, roasted brussels sprouts, pecan, pancetta

Aged risotto, salt baked celeriac, nasturtium, pecorino

Served to the table

Truffle french fries · leaf salad

YOUR SELECTION OF DESSERT

Chocolate fondant, ricotta ice cream, preserved cherries, brownie crumb

Caramel semifreddo, peanut butter mousse, peanut brittle, popcorn

Please note, all credit card transactions incur a surcharge of 2%.



\$99 per person

Served to the table

Handcrafted breads, Euro butter

YOUR SELECTION OF ENTRÉE

Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Buffalo milk burrata, pickled gooseberries, almond butter, toasted sourdough

Yellowtail kingfish crudo, cucumber juice, yuzu, shallot, mint, guindilla chilli

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

Scorched beef tartare, smokey yolk, white soy, kumara chips, cocoa

YOUR SELECTION OF MAIN

Line-caught market fish, brioche crust, winter vegetable confit, crayfish jus

Crispy chicken thigh, roasted brussels sprouts, pecan, pancetta

Aged risotto, salt baked celeriac, nasturtium, pecorino

Fresh rigatoni, braised beef cheek, mushroom, Parmigiano-Reggiano

Grilled Wakanui scotch fillet, anchovy and caper butter, red wine jus

Served to the table

Truffle french fries · leaf salad · cauliflower 'cacio pepe', Parmigiano-Reggiano

YOUR SELECTION OF DESSERT

Chocolate fondant, ricotta ice cream, preserved cherries, brownie crumb

Caramel semifreddo, peanut butter mousse, peanut brittel, popcorn

Please note, all credit card transactions incur a surcharge of 2%.



\$120 per person

Served to the table

Handcrafted breads, Euro butter

Yellowtail kingfish crudo, cucumber juice, yuzu, shallot, mint, guindilla chilli

YOUR SELECTION OF ENTRÉE

Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Buffalo milk burrata, pickled gooseberries, almond butter, toasted sourdough

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

Scorched beef tartare, smokey yolk, white soy, kumara chips, cocoa

YOUR SELECTION OF MAIN

Line-caught market fish, brioche crust, winter vegetable confit, crayfish jus

Crispy chicken thigh, roasted brussels sprouts, pecan, pancetta

Aged risotto, salt baked celeriac, nasturtium, pecorino

Fresh rigatoni, braised beef cheek, mushroom, Parmigiano-Reggiano

Grilled Wakanui scotch fillet, anchovy and caper butter, red wine jus

Served to the table

French fries · leaf salad · cauliflower 'cacio pepe', Parmigiano-Reggiano

YOUR SELECTION OF DESSERT

Chocolate fondant, ricotta ice cream, preserved cherries, brownie crumb

Caramel semifreddo, peanut butter mousse, peanut brittle, popcorn

Please note, all credit card transactions incur a surcharge of 2%.