



February 14th, 2020

Amuse bouche



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



Line-caught market fish, crab & prawn 'nduja', preserved cherry tomatoes
Taupo beef eye fillet, truffle mash, goat cheese butter
Potato gnocchi, smoked Te Mana lamb, broccolini, Pecorino Romano
Big Glory Bay salmon, Cloudy Bay clams, miso butter, lime
Fresh sweetcorn risotto, guindilla chilli, 'Nashville hot shrimp'

Served to the table

*Leaf salad, breakfast radish, local grains, citrus vinaigrette
Slender stem broccoli, blue cheese butter, toasted hazelnuts*



Pavlova
Lemon curd, stawberries, lemon & tonic sorbet
Caramel semifreddo
Vanilla ice cream, hazelnut panna cotta, caramel popcorn