

\$99 SET MENU

ENTREE - CHOOSE 1

Duck Liver Parfait Brûlée
Poire William, compressed pears, toasted brioche

Local Burrata
grilled zucchini, fresh mint, toasted pine nuts  

Grilled Stone Fruit Prosciutto
house-made ricotta, pistachio ailard 

Salt and Pepper Squid
sambal mayonnaise, cashew, lime

MAIN - CHOOSE 1

Taupo Lamb Rump
fennel confit, puttanesca sauce, grilled potatoes 

Free-Range Chicken Breast
brassica salad, feta, toasted almond, parsley 

Forest Mushrooms
gnocchi, truffle oil, parsley gremolata, grana padano   

Sustainably Caught Market Fish
classic ratatouille, basil pesto, Lot Eight citrus oil 

SIDES - CHOOSE 1

Creamed Agrida Mash Potato
truffle and parmesan infusion

Sautéed Silverbeet
feta, toasted almonds  

Little Gem Lettuce
pistachio ranch dressing 

DESSERT - CHOOSE 1

Crème Brûlée
sablè biscuit, strawberries and mascarpone

Triple Layer Whittaker's Dark Chocolate Tart
hazelnut brittle, berries and cream

Red Wine and Anise Poached Pear
baked croissant pudding, chocolate and manuka honey caramel

Chefs Selection of New Zealand Cheese
fruit paste, fresh fruits, lavosh, crackers, honeycomb 