

## WELCOME CANAPÉS

Whitebait Fritters & Sturgeon Valley Caviar Hollandaise | sf, d  
Canterbury Duck Leg Rilette, Apple Gel, Taro Root Crisp | d

## TO START

Foie Gras Rēwena & Whipped Beurre Noisette | d, g

Hokkaido Scallop & Hawke's Bay Candied Back Bacon | sf, p  
sunroot artichoke purée, legumes, fermented kombu & shitake dashi

## ENTRÉE

Steamed Blue Cod | sf, d, g  
shiraz caviar, quinoa & polenta fritter, chenin blanc velouté, lemon gel

## SORBET

Pinot Noir Sorbet

## MAIN

Grass-fed New Zealand Beef Tomahawk | d, g, a  
beef cheek & wainui valley mushroom ragout, truffled parsnip purée,  
pâte feuilletée, shiraz jus

## DESSERT

Topfenmousse | d  
hōhepa quark, wild berry coulis, pistachio & salted caramel fudge

## PETIT FOURS

Pâte de Fruit, Salted Caramel Bonbon  
origin earth pink & white terrace & mini cinnamon churros

contains: d - dairy | g - gluten | sf - seafood | a - alcohol | p - pork