

FESTIVE SET MENU II

by Executive Chef Rudolf W. Segers

\$99 per person

BREAD & BUTTER

Oven Fresh Rosemary & Truffle Focaccia | d, g
black garlic & spring onion butter whip

KOHA

New Zealand Oyster
lemon & perppermint gel, pickled fennel

ENTRÉE

Heirloom Tomato | v, d, n
kōkihi, cherry mozzarella, baby basil, chardonnay & macadamia vinaigrette

OR

Tora | sf, d
butter poached crayfish, preserved lemon, saffron risotto

MAINS

Line Caught East Coast Tuna | sf, p
slow-baked kūmara, choy sum, paua, xo sauce

OR

First-Light Wagyu Beef Brisket | d, g
pomme dauphine, asparagus, smoked bone marrow jus, sauce ravigote

DESSERT

Cherry Pavlova | d, a
prosecco & hibiscus granita, hokey pokey ice cream



dietaries : v- vegetarian / ve-vegan

contains: d - dairy / g - gluten / sf - seafood / n - nuts / p-pork / a-alcohol