



DINNER MENU

CHEFS RECOMMENDATION

3 or 5 course Tasting Menu \$ 95 / \$ 140

Please advise your waiter when ordering with any dietary requirements

ENTRÉE

Ora King Salmon Fillet

Toasted walnut bread, salmon dill mouse, caperberries, saiko miso dressing \$27

Trio of West Coast Whitebait

Crispy fried, fritters, sautéed, wasabi aioli, lemon \$29

Free range Pork Belly *GF*

Atlantic scallop, mango paint, brandy braised apple, confit fennel \$28

Cherry Buffalo Mozzarella Salad *GF*

Black figs, prosciutto, hazelnuts, truffle oil \$25

Octopus Carpaccio *GF*

Chilli wild mushrooms, red cabbage gel, lotus root \$26

Root Vegetable Ratatouille *V/GF*

Grilled haloumi, aromatic tomato jus, Poverty Gully E.V.O oil \$25

Beef Tartare

Angus fillet, cornichons, capers, shallot, garlic crisps \$26



MAINS

Free range Corn Fed Chicken	
Israeli cous cous, pickled jerusalem artichokes, tomato kasundi	\$36
Milford Sound Blue Cod	
Green lip mussels, littleneck clams, black sesame prawn, saffron beurre blanc	\$37
Crispy Duck Breast <i>GF</i>	
Bean & spanish sausage cassoulet, ginger black kale, blackberry jus	\$39
Spinach Cannelloni <i>V</i>	
3 cheeses of chevre, strachino, ricotta, sultana, walnuts, sage beurre noisette	\$35
Duo of Lamb <i>GF</i>	
Roasted lamb cutlet, sous vide rump, pumpkin, watercress & pea salad	\$42
Angus Beef Fillet <i>GF</i>	
Parsnip & horseradish puree, egg ravioli, baby vegetables, chorizo jus	\$40

ACCOMPANIMENT

Cauliflower, gruyere béchamel, spiced breadcrumbs	\$9.5
Autumn leafy greens, quinoa, celery, apple mustard vinaigrette <i>GF</i>	\$9.5
Seasonal vegetables, almond butter <i>GF</i>	\$9.5
Duck fat potato gratin, truffle salt <i>GF</i>	\$9.5

*If you would like our chefs to prepare something specific for you,
we are happy to do so whenever possible. Please ask your wait person.*