



Sample Set Menu

\$125 per person

— to start · *sharing style* —

OYSTERS	Freshly shucked natural Te Matuku oysters w̄ meyer lemon
SALMON	Shaved cold-smoked salmon , New Zealand citrus, crème fraîche & chives
CHARCUTERIE	Jambon de Bayonne, saucisson sec, rillettes, duck liver parfait w̄ condiments
CAMEMBERT	Brûléed Lindis Pass camembert with manuka honey & thyme w̄ warm fruit bread

— main · *your choice of...* —

BEEF EYE FILLET	200g grilled Speckle Park eye fillet , potato fondant, sautéed greens, salsa verde
FISH	Woodfired Chatham Island blue cod fillet, confit tomatoes, green olives, sauce vierge
RISOTTO	Ora's Farm mushroom risotto w̄ velouté of New Zealand chestnuts

served w̄ sides for the table

— dessert · *your choice of...* —

CRÈME CARAMEL	Dreamview Organic vanilla crème caramel w̄ poached rhubarb & rhubarb sorbet
CHOCOLATE TART	Dark chocolate tart , compôte of packham pears roasted in caramel, cocoa crumble