



Sample Set Menu

\$125 per person

— to start · *sharing style* —

HUÎTRES	Te Matuku oysters, chardonnay mignonette w Meyer lemon
GRAVLAX	Gin-cured Big Glory Bay Salmon, dill & citrus
CHARCUTERIE	Jambon de Bayonne, saucisson sec, rillettes, duck liver parfait w condiments
CAMEMBERT BRÛLÉ	Flamed Lindis Pass camembert, caramelised honey & thyme w apricot & rosemary bread

— main · *your choice of...* —

CONTRE-FILET	Speckle Park beef sirloin, café de Paris butter, jus w fries
POISSON	Woodfired fish, saffron velouté w green apple & parsnip remoulade
RAVIOLES	Asparagus, fromage frais, sautéed greens & chervil beurre blanc

served w sides for the table

— dessert · *your choice of...* —

CRÈME CARAMEL	Vanilla crème caramel w rhubarb sorbet & compressed rhubarb
NOUGAT GLACÉ	Iced nougat w pistachio, almond & hazelnut, blood orange caviar & buckwheat tuile