

Entrée

- Filled potato Latkes with sauté baby spinach complimented with grilled cherry tomato on-the-vine served with watercress pesto & micro herbs. \$18.50
- Sunchoke roasted with watercress and mustard seed complimented with grilled lemon brioche and parmesan crisp. \$20.50
- Crispy-skin pork belly with chilli and passionfruit glaze, pickled cabbage and apple slaw. \$22.50
- Grilled spiced butternut squash with roquette leaves served with pickled baby beets, topped with crumbed goat cheese and roasted pine nuts. \$18.50

Main Course

- Crispy skin Snapper, citrus beurre blanc with glazed seasonal baby vegetable, celeriac purée \$47.00
- Duck galantine with roasted pistachio nuts and cognac soaked prunes stuffing with fondant potato and spiced orange cabbage. \$46.00
- Lamb backstrap with endive brioche-crusted with gruyère, dates purée complimented with smoked aubergine caviar and poached pear. \$45.50
- Truffle and Porcini Raviolini served with smoked mushroom consommé with green herbs infused oil, porcini crostini. \$42.50

Dessert

- Hot chocolate fondant with lemon cured ice cream and manuka honey dust. \$16.50
- Apple Tarte Tatin with calvados reduction and butterscotch sauce. \$17.00
- Sous-vide rhubarb and vanilla custard crumble complimented with crystallised ginger cake. 18.50
- Kumara beignet with chocolate and chestnut honey served with pistachio tuile. \$18.50