

Set Dinner Menu

3-course 78++
(1 starter, 1 main and 1 dessert)
4-course 88++
(2 starters, 1 main and 1 dessert)

1st Starter

Flaked smoked Haddock, beetroot, Hibiscus puree and Ko Giku flowers

2nd Starter

Sautéed duck foie gras, Balsamic braised onions, Aioli & pea shoots

Mains

Fillet of Barramundi, salsify braised in red wine and roast mushrooms & Samphire

or

French duck leg confit, pear, butternut pumpkin & vanilla puree and Verjuice

or

Trofie pasta, braised Iberico pork, melted leeks and thyme

or

400 days grain fed Wagyu rib eye,
'Pommes Mousseline' and red wine sauce
(add \$12)

Desserts

Polenta & olive oil cake, Mandarin and ginger bread mousse, vanilla ice cream

or

Chocolate Crème Brulée

Coffee or Tea

(any changes on the menu will be considered a la carte)