

COLD

Escabeche of Snapper, whipped Avocado, Tapenade (GF)
 Fresh Oysters - Natural; Cabernet Sauvignon Jelly, Caviar, Chives; Pickled Cucumber, Dill (GF)
 Oyster Sandwiches, Lemon Aioli
 Seared Tuna, Nori Paste, Avocado, Wasabi, Coriander (GF, DF) min 30x
 Sesame Coated Tuna Medallion, Salsa & Bouillabaise Sauce (GF,DF) min 30x
 Fresh Marlborough Salmon Mille Feuille, Walnut Pesto
 Beetroot cured Salmon, Dill Crème Fraiche, Pickled Cucumber (GF)
 Rice Crackers, black Sesame seared Tuna, Balsamic Reduction (GF)
 Salt Cod Brandade, Garlic, Lemon, Charred Sourdough
 Duck Liver Mousse, Pistachio crumb, Thyme leaves, on Croute
 Beef Tataki, Pickled Daikon and Balsamic Soy Reduction (GF, DF)
 Falafel, fresh Hummus, Orange, Coriander Salad (V) (GF, DF)
 Poppyseed Parmesan Shortbread, Smoked Baba Ghanoush, Dried Tomato (V)
 Brie de Meaux, Honey Cinnamon Lavosh, Chutney (V)
 Chermoula Prawn, Lime Avocado Mousse on Spring Onion Flatbread
 Rabbit Rillettes, Toast, Armagnac Prunes
 Tomato, Goats Cheese Tart'e (V)

HOT

Roast Scallop, Tomato, Olive Tart, Rouille
 Fresh Coromandel Mussel Fritters
 Corn Fritter, Sour Cream, Salsa (V)
 Karaage Chicken, Miso Mayonnaise
 Free Range Pork Belly, Carrot, Ginger Puree, Confit Orange (GF)
 Baby Fillet Mignons - Bacon wrapped Beef Fillet, Béarnaise Sauce (GF)
 Braised Beef Cheek, Parsnip Puree on Knäckebrot Lavosh
 Artichoke, Truffle Agnolli, Chive Beurre blanc
 Potato, Chive Gnocchi, wild Mushroom Cream, Parmesan (V)
 'Piedmontese' Pepper Tart, Basil Pistou (V)
 Pomme Rosti, Porcini Beef, Tarragon Pesto
 Pomme Rosti, Grilled Artichoke, Hollandaise (V)



SWEET TREATS

Blueberry Eton mess (GF)

Banana Tarte Tatin, Caramel Cream

Apple Tarte Fine, Vanilla Cream Chantilly

Strawberry Soup, Diced Pineapple and Strawberries (GF, DF)

Walnut Pikelets, Blue Cheese, Honeycomb, Truffle

Churros, Chocolate Sauce

Assorted coloured, flavoured Macaroons

Earl Grey Tea Cake, Spiced Cherry, Mulled Wine Gel

Vanilla Panacotta served in a shot glass with Malibu, Coconut and Mint (GF)

Chocolate Eclairs with French Choux Pastry, Dark Chocolate Custard

Vanilla Choux with French Choux Pastry, Vanilla Custard

Lemon Meringue Tart with sweet Pastry, pure Lemon Cream, Meringue

Seasonal Fruit Tart with sweet Pastry, Frangipani, seasonal fresh Fruit

Chocolate Gateau with moist Macaroon Sponge, Dark Chocolate Mousse

Fruit Gateau with gooey Sponge, Raspberry or Passionfruit Mousse

Please note a minimum of 20 of each item are required to order from this menu and some items are only available with 48 hours notice. Some items are subject to seasonal availability.

NOT FOR DELIVERY - All items on this menu require a chef on site to assemble the food.

