

COLD

- Escabeche of Snapper - whipped avocado, tapenade (gf)
- Fresh Oysters Natural - cabernet sauvignon jelly, caviar, chives, pickled cucumber, dill (df, gf)
- Chermoula Prawn - lime avocado mousse, spring onion flatbread (df)
- Salmon Mille-feuille - fresh Marlborough salmon, walnut pesto (gf)
- Beetroot Cured Salmon - dill crème fraiche, pickled cucumber (gf)
- Chive & Dill Crepe - cold smoked salmon, lemon fraiche, salmon caviar
- Salt Cod Brandade - garlic, lemon, charred sourdough
- Duck Liver Mousse - pistachio crumb, thyme leaves, on croute
- Rabbit Rillettes - armagnac, prunes, toasts (df)
- Beef Tataki - pickled daikon, balsamic reduction (df, gf)
- Cherry Tomato Tart - bocconcini, olive tapenade, fresh basil (v)
- Poppyseed Parmesan Shortbread - smoked baba ghanoush, dried tomato (v)
- Virgin Mary Shot - lavosh, poached quail egg, compressed celery (df, v)
- Tart - tomato, goats cheese (v)
- Grilled Polenta - goats cheese, semi sundried tomato (gf.v)
- Broad Bean Falafel - clevedon buffalo labneh, orange candy (gf.v)

HOT

- Roast Scallop Tart - tomato, olive, rouille
- Tuatua Fritter - lemon chive aioli, pan di pice
- Karaage chicken - miso mayonnaise (df, gf)
- Saltimbocca Chicken - pancetta, sage, spiced tomato relish (df, gf)
- Pork Belly - free range, carrot, ginger puree, confit orange (df, gf)
- Pork Fillet - pork, chocolate chipotle sauce (df, gf)
- Meatballs - pork, chocolate chipotle sauce (gf)
- Beef Wellington - beef fillet, mushroom duxelle, flakey pastry, béarnaise sauce
- Baby Fillet Mignons - beef fillet, bacon, béarnaise sauce (gf)
- Braised Beef Cheek - parsnip puree, knäckebröt lavosh
- Pomme Rosti - porcini beef, tarragon pesto (df, gf)
- Pomme Rosti - grilled artichoke, hollandaise (gf.v)
- Potato, & Chive Gnocchi - wild mushroom cream, parmesan (v)



SWEET TREATS

A selection of Petit Fours

Banoffee Cakes - sweet pastry, banana cream, coffee infused mascarpone

Salted Caramel Tartlets - sweet pastry, smooth caramel, dark Ghana chocolate

Cointreau Orange Cakes - whipped chocolate ganache, crystalized orange zest

Jelly Cups - raspberry, rose water, sugared edible flowers (df, gf)

Pannacotta - passion fruit, mango jelly, pistachio praline - served in a shot glass (gf)

Tart Tatin - apple, cinnamon, vanilla cream, salted caramel, dehydrated pineapple shards

Fruit Tart - sweet pastry, frangipani, seasonal fresh fruit

Please note 48 hours notice is required and a minimum order of 20 of any one item applies

