

ENTREE

- Escabeche of Snapper - avocado mousse, olive crumb, coriander, toast (gf)
- Ora King Salmon - house smoked, pickled fennel slaw, burst capers, lemon cream (gf)
- Chicken Breast, Free Range - stock poached, wasabi leeks, radish, tempura oyster (df, gf)
- Lamb Salad, Shredded - salted chillies, Chinese celery, onion pickle (df, gf)
- Herbed Beef Carpaccio - beetroot textures, walnuts, horseradish cream (gf)
- Salt & Pepper Pork Belly - pickled kolrabi, bok choy, salted peanut brittle, charred lemon vinaigrette (df, gf)
- Eggplant Roulade - tomato fondue, quinoa, hazelnuts (df, gf, v)
- Ricotta Cannelloni - courgette, petit herb salad (gf, v)
- Assiette of Beetroot - horseradish, caraway, walnuts, herbs (df, gf)

MAIN

- Seared Hapuka Fillet - cauliflower cream, courgette pappardelle, peas, lemon vinaigrette (gf)
- Empress Chicken - miso mash, broccolini, fried kaffir lime, umami broth (df, gf)
- Confit of Chicken Maryland - charred tomatoes, courgette, otago honey, hariaas (df, gf)
- Pressed Pork Belly - parsnip puree, pickling onions, house pudding, mustard cress (gf)
- Vietnamese Beef Short Ribs - lemongrass, tamarind, collard greens, fried shallots (df) 180gm Beef
- Alpine Lamb Backstrap - popped cajun chickpeas, edamame, almonds, mint citronette yoghurt (df, gf)
- Grilled Falafel - crushed peas, tapenade puree, cos micro salad, mandarin sauce (df, gf, v)
- Grilled Eggplant - garlic puree, courgette pappardelle, capriani tomato, balsamic sauce (gf, v)

DESSERT

Cold Lemon Soufflé - candied meyer lemon, pistachio crumb (gf)

Lemon Tart "Urban Style" - meringue, biscuit crumb, passionfruit curd

Valrhona Chocolate Mousse - lavender cream, pink peppercorn lavosh, chocolate biscuit

Mandarin Pannacotta - kaffir lime, swiss meringue, caramel disc, mandarin sauce, thyme almond crumb

Rhubarb Curd - crisp rhubarb, compressed watermelon, apple honeycomb, rosemary jelly

Passionfruit Gel - caramelised carrots, five spice marshmallow, micro basil, passionfruit molto

SWEET TREATS

A selection of Petit Fours

Mini Banoffee Pies - sweet pastry case filled with banana cream topped with coffee infused mascarpone (gf)

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

Mini Cointreau Orange Cakes - a dollop of whipped chocolate ganache and crystalised orange zest (:jaffa flavor)

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

Passion Fruit Pannacotta - mango jelly - shot glass (gf)

Apple & Ciinnamon Upside Down Cakes - vanilla thickened cream, salted caramel, dehydrated pineapple shards

Seasonal Fruit Tart - sweet pastry, frangipani, seasonal fresh fruit