

SAMPLE CHEF'S SELECTION MENU

For groups of 10 or more guests, we offer our Chef's Selection Menu
ENTRÉE, MAIN & DESSERT \$90PP – ENTRÉE & MAIN \$72PP – MAIN & DESSERT \$66PP

Bread and olive oil to start

ENTRÉE

Eel and Pork Belly
celeriac, pear, kohlrabi

Cured Ora King Salmon
verbena, nasturtium, apple

Garden Beetroot & Goat Cheese Croquette
walnut, coffee, feijoa

MAIN

Taupo Lamb
Jerusalem artichoke, orange, fennel

Leigh Fish
butternut, cabbage, okinawa

Truffle and Potato Ravioli
freshly harvested vegetables from our garden, poached egg

Served with seasonal sides

DESSERT

Chocolate and Mandarin
mandarin, caraway, hazelnut

Petit Fours
lemon tart, macaron, praline, cup cake, parfait

Chef's Selection Of Cheese
Cable Bay honey, crackers, candied walnut

10+ guests: select from three options per course, 20+ guests: select from two options per course

Dining Room set menus and prices are subject to change
Dietary requirements can be catered for with advanced notice

