



\$60 per person

Starters – Bread for the table

Entree - (A choice of one of the following)

Rare Beef - Seared rare beef with fresh lime, sesame seeds, radish and horseradish cream

Crumbed Scallops - Seasoned coat crumbed scallop on pumpkin puree with pork belly, tomato and sweetcorn salsa

Arancini - Crumbed arancini mushrooms balls with warm tomato sauce, rocket and parmesan

Squid - Crumbed squid bites on slaw with crushed peanuts and house made dressing

Mains - (A choice of one of the following)

Pork Belly - Crispy pork belly on potato gratin, pumpkin puree, carrots, crumbed scallops and jus

Rib Eye (GF) -250 gram Scotch fillet cooked to your liking with polenta fries, Café de Paris butter, seasonal greens and Port wine jus

Marlborough Salmon - Pan-fried Salmon on fondant potato with broccoli, baby carrots and miso butter

Lamb Rack - 250 grams of Hawkes bay lamb rack served on a aubergiene bake, Pomodoro sauce with seasonal vegetables

Vegetarian Pansotti - Pumpkin and basil pansotti pasta filled with pesto cream with a rocket and parmesan salad

Dessert - (A choice of one of the following)

Jam Jar Tiramisu - House made tiramisu with grated chocolate and mixed berry compote

Chocolate Mousse- Mandarin, chocolate and pistachio parfait

Jam Jar Cheesecake - House made cheesecake with blueberry compote and Chantilly cream

Not all ingredients are listed. If you have any allergies please advise wait staff