



Three Course Dinner Set Menu

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Ciabatta with unsalted butter

Entrées

Choice of

Salt and pepper squid, almond skordalia with smoked chilli oil

Akaroa smoked salmon tartar with grilled asparagus, salmon caviar and soft boiled quail egg

Buffalo mozzarella with seared vine tomatoes and fresh basil

Mains

Choice of

Pan fried snapper, sautéed chorizo and squid with saffron potatoes and smoked paprika oil

Roasted corn fed chicken breast with white bean and truffle puree and rocket pistou

Wakanui beef fillet with goat's cheese gnocchi and sautéed silver beet

Served with

Steamed asparagus with tarragon and shallot dressing

Jersey benne potatoes with dill and green olive tapenade

Mixed green salad

Desserts

Choice of

Milk and dark chocolate terrine with toffee peanuts and buttermilk sorbet

Passionfruit pavlova with raspberry sorbet

Freshly brewed filter coffee

20% surcharge will be added to your bill on public holidays