

## ENTREE

<b>PEPPER BERRY CURED KINGFISH</b>	<b>36</b>
White Soy Ponzu, Crème Fraiche, Sorrel	
<b>SEARED YELLOW FIN TUNA</b>	<b>36</b>
Onion Soy Tamari, Olives, Mizuna	
<b>TEMPURA ZUCCHINI FLOWER</b>	<b>33</b>
Stracchino, asparagus, beurre blanc	
<b>ROASTED BEETROOT</b>	<b>25</b>
Goats Curd, Walnuts, Mint	

## DESSERT

<b>LEMON TART</b>	<b>18</b>
Davidson Plum, Chantilly, Lemon Verbena	
<b>CREME BRULEE</b>	<b>16</b>
<b>CREME CARAMEL</b>	<b>16</b>
<b>STICKY DATE &amp; GINGER PUDDING</b>	<b>16</b>
Butterscotch Sauce, Creme Diplomat	
<b>ASSORTED PETIT FOURS</b>	<b>4.5 each</b>
<ul style="list-style-type: none"> <li>• Raspberry Orange &amp; Ricotta Canneles</li> <li>• Sweet Lemon Tart</li> <li>• Dulce de Leche</li> </ul>	

## ADD TEA &amp; COFFEE STATION

\$6.5 per person

## ADD BEVERAGE PACKAGE

ONE HOUR - \$26.5 per person

## TABLEWARE PACKAGE

Our tableware packages include plates, cutlery, tablecloth, linen napkins, glassware, water jugs, dinner rolls & butter, salt & pepper

**2 COURSES - \$35 | 3 COURSES - \$40 (per person)**

## MAIN COURSE

<b>PAN SEARED HAPUKA</b>	<b>55</b>
Charred Fennel, Green Oil, Buttermilk Sauce, Bronze Fennel	
<b>EYE FILLET</b>	<b>55</b>
Cipollini Onions, Dandelion, Peppercorn Sauce	
<b>CONFIT DUCK BREAST</b>	<b>48</b>
Plums, Beetroot Puree, Cavolo Nero	
<b>LAMB LOIN</b>	<b>47</b>
Charred Shallots, Amaranth, Jus	
<b>ROAST CHICKEN BREAST</b>	<b>45</b>
Savoy Cabbage, Spiced Butter, Cauliflower Puree	
<b>GNOCHETTI SARDI</b>	<b>44</b>
Spinach Pesto, Zucchini, Parmesan	

## SIDES

<b>POTATOES, CONFIT GARLIC, ROSEMARY</b>	<b>7.9</b>
<b>MIXED LEAVES, VERJUS DRESSING</b>	<b>7.9</b>

**MINIMUM OF 10 GUESTS | 72 HOURS NOTICE REQUIRED**  
**ALL DIETARIES CAN BE CATERED TO ON REQUEST**  
**ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY**

