



VISA WELLINGTON ON A PLATE MENU

Festival dish \$45

3 courses for \$79

ENTRÉE

ALPINE SALMON TARTAR

served with lemon coconut gel, avocado mousse, seaweed and caviar

MAIN

Festival Dish

BLACK ANGUS BEEF FILLET

with potato gratin, bone marrow, smoked herb-butter and oyster mushrooms
picked by you from our garden

DESSERT

BAKED BOMBE ALASKA

Kāpiti triple-chocolate ice cream, meringue, vanilla sponge and berries

COCKTAIL \$22

THE FORAGER

Non-alcoholic Six Barrel Soda Co. Salted Cucumber and Mint \$22