

TO SHARE

Cold Cuts

28

with pickles & wood fired bread

Prosciutto di San Daniele – Dry-cured ham from Venice

Finocchiona – Tuscan salami

Jamón Serrano – Spanish dry-cured ham

Chorizo – Spanish pork sausage with smoked paprika

Te Matuku (Waiheke island) oysters shucked to order

Plump, sweet, delicate finish

Served with shallot vinaigrette or Bloody Mary sauce

½ dozen

30

1 dozen

55

Selection of cheeses

All cheese comes with baguette, lavosh, grapes, relish and salad

Single portion (50g)

15 EACH

3 cheeses

33

5 cheeses

60

Tenara Kaikoura (goat's milk), Manchego (sheep's milk)

Truffle Brie (cow's milk), Tinui Blue (sheep's milk)

12 months aged Comté (cow's milk)

Sturia Caviar (France) 15g

95

Served with thyme infused parsnip ice cream and potato crisp

or with two glasses (75ml) of Veuve Clicquot Champagne

115

*Please inform our Ambassadors if you have any dietary requirements

ENTRÉE

Duck liver parfait, Madeira, summer cherries, pickling onion, brioche	24
Strawberry Gazpacho, guanciale, smoked tomato, basil, aged balsamic	20
Atlantic scallop, hazelnuts, bacon espuma, Granny Smith apples, sorrel, chives oil	26
Wild Kingfish crudo, fennel, macadamia, calamansi, white soy, samphire	26
Ricotta, courgette, heirloom tomatoes, black olives, currant, anchovy dressing	21
Crayfish ravioli, lemongrass velouté, watermelon, crispy shallots, kaffir lime leaves	26

MAINS

Seared line caught market fish, squid, baby cucumber, fennel, squid ink sauce	38
Parmesan risotto, charred broccoli, preserved lemon cream, hazelnut, crispy kale	29
Wagyu beef bolognese, hand cut saffron farfalle, burnt butter, sage, Pecorino cheese	29
Pork belly from the rotisserie, charred apricots, pickled yellow mustard, macadamia, baby cos	36
Lamb backstrap cooked on Manuka wood, ash baked onions, almond cream, salsa verde	42
Wood roasted red cabbage, eggplant, verjuice, white anchovies, young celery leaf	27

*Please inform our Ambassadors if you have any dietary requirements

WOOD-FIRED GRILL

The beef is cooked on our wood-fired grill with NZ Manuka wood.
Includes one complimentary side dish and one sauce or butter

Savannah Angus - Pasture fed	
Rib eye on the bone (500g)	59
Taupo - Pasture fed	
Eye fillet (200g)	39
Scotch Fillet (300g)	42
Wakanui Blue - Grain fed	
Rump (300g)	34
Australian Wagyu - MBS3	
Sirloin (300g)	60
Japanese Tajima Kobe - A5	
(minimum order 100g)	MARKET PRICE

TO SHARE

Includes two complimentary side dishes and two sauces or butters

Savannah Angus ‘Florentine T-Bone’ 1000g	115
--	------------

SAUCES

Chimichurri, Béarnaise, Green pepper

COMPOUND BUTTER

Blue cheese, Café de Paris, Anchovy & garlic

Complimentary selection of mustards

*Please inform our Ambassadors if you have any dietary requirements

SIDES

Garden salad, French dressing	9
Chargrilled sweet corn, pickled jalapeno, lemon butter	9
Pickled cabbage slaw, green beans, sour dressing	9
Roasted mushrooms with rosemary pangarita	10
Baby gem lettuce, radish, pistachio vinaigrette	10
New season Jersey Benne potato, buttermilk, thyme	10
Heirloom tomato salad, white balsamic, basil	10
Hand cut fries, black garlic aioli with truffle salt	10

*Please inform our Ambassadors if you have any dietary requirements

DESSERT

Le Jardin d'été - The summer garden	18
Our signature dessert pays homage to Sofitel Wellington's cultural link between the Wellington Botanic Garden and Jardin du Luxembourg in Paris. It changes with the season. For summer we have different textures of citrus, white chocolate, basil, mint and berries	
Valrhona chocolate tart	18
Milk chocolate mousse, passionfruit curd, hazelnut/chocolate croustillant, passionfruit/milk chocolate ganache, passionfruit gel, Frangelico ice cream	
Wood-fired grilled plum	18
Honey/thyme granita, apricot espuma, vanilla/coconut mousse, almond streusel	
Petit gâteau with cherries	18
Cherry mousse, coconut/lime sponge, cherry compote, coconut sorbet, fresh cherries	
Selection of daily sorbets (3 scoops)	15

*Please inform our Ambassadors if you have any dietary requirements