



WORLD OF WEARABLE ARTS 2023

Pre-Show Menu

2-Courses at \$89 per person

3-Courses at \$109 per person

Complimentary Bubbles on arrival

ENTRÉE

Mt. Cook Salmon Tartare (GF)

Served with Soy & Ginger pearls, sake soaked kelp and dust, Squid ink mayo, Cucumber-mint jelly, Lemon Mascarpone, Salmon caviar.

OR

Black Origin Zabuton carpaccio (GF)

Pickled cucumber-daikon, apple-smoked sumac Labneh, pomegranate, hazelnut crunch, Micro herbs, zatar dressing

OR

Chaud froid Tofu (VG)



Sake, seaweed, artichoke, dashi broth

MAINS

Line-caught Market fish (GF)

Served with Cloudy bay clams, smoked Kahawai mash, togarashi popped capers, buttered spinach, flame-grilled Tiger prawn, Bouillabaisse

OR

Wagyu Short-rib (GF)

Slow cooked and served smoked Celeriac cream, Pomme Anna, braised shallot, Jus

OR

250g Lumina Lamb Rump (GF)

With smoked vine tomatoes and pink peppercorn sauce



DELICIOUS
LOW-CALORIE
GASTRONOMY



OR

Grilled Red Miso Eggplant (VG)



With harissa, sun-kissed tomato pesto, artichoke chips

DESSERTS

Strawberry Delight

Valrhona Strawberry inspiration chocolate mousse, jam insert, white balsamic gel, Tahitian Vanilla bean Ice cream

OR

Hazelnut & Raspberry Pave (GF)



Chocolate sponge, Hazelnut-Raspberry ganache, praline, aerated chocolate, salted caramel ice cream

OR

Selection of Cheese

Olive oil wafer crackers, poached fruits, house relish

50g Single portion \$25

Three cheeses \$49

Mahoe Very Old Edam- Kerikeri NZ – Mild, fruity flavor, smooth

Grinning Gecko Brie-Whangarei, NZ –Creamy & soft organic milk cheese

Comte 12 months – France, Hard raw milk cheese

Bleu d'Auvergne – Auvergne, France – Compact & Crumbly Blue cheese



J A R D I N G R I L L



DELICIOUS
LOW-CALORIE
GASTRONOMY