

Seafood platter

Six Coromandel mussels, six oysters, six Cloudy Bay clams, six tuatua, two scampi, two Alaskan king crab legs
served with mayonnaise, fresh lemon, pear vinegar, butter

\$130

Recommended for two people

2 Courses \$42

3 Courses \$53

Tomato Gazpacho

Celery sorbet and crispy basil

Seared tuna salad

Lettuce, avocado, mango and chilli

½ dozen Oysters

Served with lemon and pear vinegar

Add \$9

Charcuterie platter

Chorizo, Salami, Coppa and Pamplona

Add \$8

Steak frites

*Eye fillet served with fries, garden salad and
bearnaise sauce*

Ora King salmon

Pea cream and charred corn

Market fish

Caramelized fennel, celeriac puree and citrus dressing

Potato gnocchi

Served with tomato sauce, basil and cheese

Sides

Green salad, tomatoes and vinaigrette

Add \$10

French fries, truffle oil and aioli

Add \$12

Steam vegetables with seaweed and lemon butter

Add \$12

Lemon and lime Meringue Tart

Serve with mint and ginger sorbet

Petit fours of the day

Cheese platter

Served with crackers, dried fruits, nuts, quince paste and truffle honey

Add \$8