



## CHEF'S COMPLIMENTS

Our house made bread with umami butter

### ENTREES

#### 1/2 DOZEN NATURAL OYSTERS 38

Pink shallot & Champagne vinegar  
\* subject to seasonal availability \*

#### STEWART ISLAND SALMON MI CUIT 28

Green apple vinaigrette, horseradish cream, caviar &  
rye lavoche

#### TĀKITIMU GOAT'S CHEESE CAPPELLETTI 26

Pasta filled with goat's cheese, pumpkin purée,  
lemon gel, fresh leaves, pine nuts & currants

#### SOUTHERN OCEAN LANGOUSTINE TAIL 32

Homemade squid ink spaghetti, crustacean bisque  
made from roasted scampi shells & tempura herbs

#### RED TUSSOCK WILD VENISON LOIN 28

Seven-spiced loin with a native potato & ginger  
dumpling, buttered sweetcorn & herb salad

### MAINS

#### SOUTHERN STATIONS WAGYU BEEF FILLET (MBS 3-4) 48

Mushroom tart, spinach, Central Otago wine jus,  
Café de Paris butter, mustard seed & onion confiture

#### TASTE OF LUMINA FARMS LAMB 48

Rack cutlet, pressed shoulder crumble,  
sweetbread beignet, caramelized onion purée,  
sun-dried tomato ratatouille & lentils du puy

#### MARKET FISH 46

Fillet of market-fresh fish with a green herb crust,  
oyster-enriched velouté & seasonal vegetable mirepoix

#### GRILLED CAULIFLOWER STEAK 38

Heirloom tomato antiboise, smoked eggplant purée,  
vegan feta & granola of black olive, seeds & nuts

#### QUACKER DUCK 46

Confit duck leg with candied prosciutto,  
orange segments, wild thyme jus,  
brown butter kumara purée & sweetcorn succotash

### SIDES 14

AGRIA POTATO MASH WITH A DRIZZLE OF TRUFFLE OIL

COS LETTUCE WITH CUT APPLE, RADISH & BEETS,  
SHERRY VINAIGRETTE & EXTRA VIRGIN OLIVE OIL

SEASONAL WARM VEGETABLES

## CHEF'S TABLE EXPERIENCE

89 PER PERSON

Delight in a 3-course culinary journey where the entrée, main and dessert are thoughtfully  
selected by our Chefs, showcasing seasonal and locally sourced ingredients.

#### OUR LOCAL SUPPLIERS

Harbour fish | Southern stations wagyu | Lumina lamb | Zamora | Gibbston cheeses | Gibbston greens

Le Petit Salon makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur