

THREE COURSE DINNER

TUESDAY - SATURDAY | 5PM - 8PM

ENTRÉE

(Select One)

"FIRST LIGHT" WAGYU CHEEK (GF)

Pistachio dukkha | sweetcorn salsa | parsnip mousseline

FIRE ROASTED BONE MARROW

Onion & pepper relish | "brezel mania" sourdough

SALT BAKED BEET (DF)(NF)(V)(VG)

Seasonal tomato | vanilla coconut yoghurt | homemade 5 seed brittle | dried olives

MAINS

(Select One)

PRESSED FREE RANGE LAMB BELLY (NF)(GF)

Gremolata drizzle | chickpea & olive | confit cherry tomato | seasonal carrots | white wine & lamb reduction

"COOK STRAIT" FRESH CATCH (NF)(GF)

Charred peas | kumara | seasonal vegetable | beurre blanc

MUSHROOM RISOTTO

Confit cherry tomatoes | almonds | parmesan

DESSERT

(Select One)

MANDARIN & VANILLA BEAN CRÈME BRÛLÉE (V)(CNF)

Gremolata drizzle | chickpea & olive | confit cherry tomato | seasonal carrots | white wine & lamb reduction

RUM-DRY GINGER PANNACOTTA (GF)(CNF)

Cider pear | cinder toffee | ginger biscuit | anglaise

DIETARY KEY

V-vegetarian | CV-can be vegetarian | NF-nut free | CNF-can be nut free | VG-vegan | CVG-can be vegan | DF-dairy free | CDF-can be dairy free | CGF - Can be gluten free