*3 COURSE*

*SET MENU*

*$85pp | w/ Beef $90*

*ENTREES*

**Coconut Curried Prawns**

spiced cauliflower, labneh, crispy shallots, poppadum

**Study of Tomato**

Bloody Mary sorbet, tomato water gel, focaccia crips, lemon, chive ricotta, sherry dressing

**Salmon gravlax**

Gin and beetroot cured salmon, kawaka emulsion, lemon crème fraiche, pickled beetroot, citrus, crispy ginger

**Crispy Free Range Pork Belly**

Asian herb salad, tequila pineapple, chilli caramel, ginger, sesame crisp, lime dressing

*MAINS*

**Confit Duck Leg**

spiced kumara puree, chargrilled endive, green bean, spring onion salad, orange

**Savannah Beef Eye Fillet**

*served medium rare*

smoked onion puree, mushroom ketchup, herb gnocchi, roasted kale

**Lamb Backstrap**

*served medium rare*

buckwheat salad, carrot, cashew cream, date, labneh

**Fish of the Day**

wait staff will inform you of the days dish

some accompaniments for summer menu are not served hot

*SHARING SIDES*

**Duck Fat Potatoes / 14.5**confit garlic aioli, rosemary salt,

**Broccoli / 14.5**asparagus, cashew cream, caramelised walnuts, salsa verde, pear

*DESSERTS*

**Ginger Crème Brulee**

blackberry ice cream, lemon rosemary crumb, ginger mascarpone

**Chocolate Vs Raspberry**

chocolate mousse, Raspberry ice cream, chocolate soil & mascarpone

**Rhubarb and Almond Frangipane Tart**

Rhubarb ice cream, anglaise, pistachio praline

**Blue or Brie**

cheese of the night, quince,

sesame lavosh, walnut crackers