



## bistro menu

### first

field mushrooms, olive toast, flat leaf rocket, parmesan, truffle oil & lemon

prosciutto wrapped mozzarella, rosemary, ortiz anchovies, vine tomatoe *(gf)*

moroccan spiced quail, carrot purée, puhoi feta & olives *(gf)*

chorizo croquette of manchego with roast pumpkin, pepperonata, basil

tempura fish, confit orange potato, chlorophyll, baby asparagus *(gf)*

onion beetroot & courgette tartlet with haloumi *(v)*

carrot juice risotto, roasted field mushrooms, pine nuts, shaved waiheke pecorino *(gf,v)*

salt n szechwan pepper prawns, white radish, avocado, young leaves ponzu dressing *(gf)*

salad of caramelized fennel, broadbeans, asparagus, goats curd, toasted walnuts & their vinaigrette *(gf, v)*

grilled scallop with herbed quinoa, southern calamari, iberico ham *(gf)*

linguine with nz cockles chili, anchovies, provencal tomato, virgin olive oil and basil

**Continued over**

*(gf)* Gluten Free *(v)* Vegetarian

## second

slow cooked hawkes bay lamb rump, ratatouille, soubise sauce, polenta chip

akaroa salmon, king crab ravioli, cavalo nero, dressed sweet corn buerre blanc

fillet of beef, lavender jus, wild mushrooms, silky potato, sassoun

free range pork belly char grilled nectarine, preserved lemon & green olives hand made gnocchi

boneless poussin in thyme, butter poached cray tail, colcannon, bisque foam

roasted canterbury duck breast, pearl barley & pot roast mushrooms, prawn sausage & cognac jus gras

south island venison loin, fresh pea puree, potato fondant, red wine chocolate sauce

line caught snapper, celeriac & fennel remoulade, king prawn fritter

seared yellowfin tuna, 'hot' nicoise salad, olive tapanade

## dessert

feijoa sorbet, caramelized banana cake, macadamias

nz honeycomb anise poached stone fruit, summer berries, yoghurt, cream

chocolate fondant, coffee cream, chocolate snaps

deconstructed pavlova, strawberries

port roasted figs, cinnamon fritters, mascarpone

classic tiramisu

lemon tart, pine nut crust

*A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.*