

3 course set menu \$75 pp.

Entrée – Main – Dessert

4 course set menu \$85 pp.

Entrée – Soup or Sorbet – Main – Dessert

Entrée

Smoked 'Aroaki' Salmon | potato and dill salad | pickled cucumber **GF**

Double baked cheese Soufflé | celery, apple and walnut salad **V**

Wild rabbit and 'Westwood' chicken galantine | Puy lentil salad | sauce
charcutière **GF**

Soup

White Tomato **V,GF**

Sorbet

Limoncello **GF, V, VG**

Main

Market fresh fish fillet | cauliflower puree | herb polenta | chive beurre blanc **GF**

Angus Beef fillet | pommes fondant | French beans | pancetta | red wine jus **GF**

Wild mushroom risotto | seasonal local Porcini | Parmigiano Reggiano **V**

Dessert

Crème Brûlée **GF, V**

Chocolat Fondant | salted caramel | crème fraîche **V**

Roquefort | Château Villefranche Sauternes 2011 **GF**

GF - GLUTENFREE **V** - VEGETARIAN **VG** - VEGAN

WE CATER FOR ALL OTHER DIET REQUIREMENTS ON REQUEST

SUBJECT TO SEASONAL CHANGES