

Lunch Menu

ENTRÉE

Crayfish Bisque

With crab meat, grilled sesame seeds and green onion in pan

Goat Cheese

With truffle oil, fruits and vegetables from the market

MAIN COURSE

Hapuka poached in milk

With Puy-En-Velay green lentil and classic beurre blanc

Pan-seared deer a la minute

In foamy butter with caramelized apples and parsnip purée

DESSERT

Lemon Meringue

With puff pastry

Strawberry soup

With white wine sweet jelly and frozen lychee mousse

Two courses - \$28

Three courses - \$39