

CHEFS TASTING MENU

10 JULY 2020

5 COURSE TASTING MENU \$95 | ADD 5 MATCHING WINES \$45

AMUSE BOUCHE

Chef's canapé selection to start

COLD ENTRÉE

Salmon tartare, avocado, caviar, micro herbs

HOT ENTRÉE

Grilled cauliflower with chermoula, cucumber yoghurt, spice roasted almonds and chickpeas, coriander, mint and cress

SOUP

Rabbit consommé with wild mushroom ravioli

PALETTE CLEANSER

Gin and tonic sorbet

MAIN COURSE

Wild venison backstrap with gnocchi, wild mushrooms, kumara crisps, walnut and truffle butter, jus

DESSERT

Chocolate mousse, Carol's drunken plums, almond tuile

PETIT FOURS

Ice cream lollipops and macarons

ARTISAN