



# SPRING MENU

## ENTREE

*Bread & Dips with homemade balsamic-olive oil, pesto & beetroot hummus \$10 -V-*

*Soup du Jour with Fusette bread \$12*

*Oysters served natural with grapefruit granite or tempura with wasabi aioli*

*& mignonette dressing \$4.5 each*

*Venison tartare with beetroot pickled Quail egg, Black Sesame Sponge, I-bees honey Tuile, drunken prune gel, Chardonnay foam \$18-CN-*

*Grand Marnier cured Ora King Salmon with pea puree, mandarin segments, saffron yogurt sphere, pickled red onion with blueberry dust \$19 -GF-*

*Burrata cheese with Ratatouille, balsamic drizzle and crispy shallots \$17-V-*

## MAINS

*Fish of the Day with Langoustine, leek ash, buttered leek, kumara mash, Coromandel Mussels and Homardine foam \$36 -GF-*

*Silver Fern Beef fillet with celeriac gratin, black garlic puree, Chimichurri sauce, hassle back potatoes cooked in bacon fat and truffle jus \$38-GF-*

*Slow braised Pork belly with pine nut emulsion, NZ scallops, alumette au granny smith, black pudding soil, crispy pork skin, wild garlic oil, pak choi and fennel jus \$36*

*Hawke's Bay Spring Lamb rack shoulder cooked 56 deg sous-vide with tempura Lamb brain, pea puree, smoked eggplant caviar, pistachio labneh, minted peas and rosemary jus \$38*

*Free-range Chicken Breast with Du puy Lentils, sauteed baby spinach, kumara puree, toasted almonds pea-leek ham Veloute \$37 -GF-*

*Linguine in creamy sauce with sundried tomatoes, Champignons, spring peas, courgettes and carrot ribbons \$29 (add Anchovies \$1) -V-*

**GF-GLUTEN FREE/DF-DAIRY FREE/CN-CONTAIN NUTS/V-VEGETARIAN  
PLEASE LET US KNOW OF ANY FOOD ALLERGIES/SPECIAL DIETARY  
REQUIREMENTS**

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## GRILLS & BURGERS

*Chicken Breast marinated with garlic & sage, served with salad & beer battered fries &*

*a choice of Bearnaise sauce or Jus \$35-DF-*

*250gr Scotch Fillet served with salad & beer battered fries & a choice of Bearnaise sauce or Jus \$36-*

*500gr Rib of Beef served with salad & beer battered fries & a choice of Bearnaise sauce or Jus-*

*For Two to Share \$50*

*Chicken Burger : Polenta crusted Buttermilk chicken thigh with sliced tomato, caramelised onion relish  
cornichon, ranch dressing in a soft milk bun served with beer battered fries \$25*

*Veggie Burger: Grilled Haloumi with sliced tomato, iceberg, caramelised onion relish, cornichon, ranch  
dressing in a soft milk bun served with beer battered fries \$23-V-*

## SIDES - \$8 EACH

*Roquette, pear & parmesan salad with homemade citrus dressing*

*Bacon fat potatoes tossed in garlic parsley-G/F, D/F-*

*Grilled Broccolini with almonds, goat cheese and balsamic reduction*

*Wedges with sour cream and sweet chilli sauce*

*Shoestring fries with aioli and Tomato ketchup*

*Fried eggs*

## DESSERTS

*Belgian waffle burger filled with Stracciatella, Black Sesame Gelato topped with salted caramel sauce \$14*

*Tahitian Vanilla Panna Cotta with Dulche de leche cremeux, Meringue and Chocolate crumble \$14*

*Chocolate brownie \$14-CN-*

*Selection of ice cream (3 scoops) with chcolate sauce or berry coulis \$12*

*French & NZ cheese platter with quince jelly, apricots, walnuts, grapes & crackers \$18*

*Sundae-7 scoops of mixed ice cream, brwnie, chocolate nibs, chocolate cigars,wafers, chcolate sauce & berry*

*coulis For Two to Share \$25 -CN-*

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