

## TO SHARE

### Cold Cuts

*with pickles & wood fired bread*

Single portion (30g)

**9** EACH

Sampling platter (100g)

**26**

Prosciutto di San Daniele - Dry-cured ham from Venice

Finocchiona - Tuscan salami

Jamón Serrano - Spanish dry-cured ham

Salamino Cacciatore - Italian salami with garlic and pepper

### Te Matuku (Waiheke island) oysters shucked to order

*Plump, sweet, delicate finish*

*Served with shallot vinaigrette or Bloody Mary sauce*

Single portion

**5** EACH

½ dozen

**27**

### Selection of cheeses

*All cheese comes with baguette, lavosh, grapes, jam and salad*

Single portion (30g)

**13** EACH

Sampling platter (100g)

**35**

Bleu d'Auvergne (cow's milk)

Manchego (sheep's milk)

Brie de Meux (sheep's milk)

Pico Affiné (goat's milk)

12 months aged Comté (cow's milk)

### Ossietra Caviar (Belarus) 15g

**95**

Served with dill, crème fraiche, toast and blinis

*or with two glasses (75ml) of Veuve Clicquot Champagne*

**115**

\* Please inform our Ambassadors if you have any dietary requirements

## ENTRÉE

Cauliflower velouté, Ora king salmon roe, tarragon mousse	<b>19</b>
Hand cut Taupo eye fillet steak tartare served with classic condiments	<b>24</b>
Chargrilled warm vegetables, pickle artichoke, beets, walnut pesto, anchovies	<b>19</b>
Char-grilled Merino lamb ribs, sesame, yakiniku sauce, mint, lemon	<b>21</b>
Crudo of market fish, rhubarb, dill cream, fennel, citrus oil	<b>24</b>
Atlantic scallops, sauce verte with burnt chilli, smoked tomato, artichoke, dill	<b>25</b>

## MAINS

Seared line caught market fish, squid, baby cucumber, fennel, squid ink sauce	<b>37</b>
Asparagus risotto, preserved lemon, basil, macadamia, mascarpone, Grana Padano	<b>28</b>
Wagyu beef bolognese, hand cut farfalle, burnt butter, sage, Pecorino cheese	<b>28</b>
Pepper rubbed pork belly from the rotisserie, charred onions, crushed green olives, Armagnac prunes	<b>34</b>
Venison loin grilled on wood fire, juniper salt, pear, mushroom duxelles, aged balsamic vinegar	<b>39</b>

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## WOOD-FIRED GRILL

The beef is cooked on our wood-fired grill with NZ Manuka wood.  
Includes one complimentary side dish and one sauce or butter

### Savannah Angus - Pasture fed

Rib eye on the bone (500g) **55**

### Taupo - Pasture fed

Eye fillet (200g) **38**

Scotch Fillet (300g) **42**

### Wakanui Blue - Grain fed

Rump (300g) **33**

### Australian Wagyu - MBS3

Sirloin (300g) **58**

## TO SHARE

Includes two complimentary side dishes and two sauces or butters

Savannah Angus 'Florentine T-Bone' 1000g **115**

## SAUCES

Chimichurri, Béarnaise, Green pepper

## COMPOUND BUTTER

Blue cheese, Café de Paris, Anchovy & garlic

Complimentary selection of mustards

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## **SIDES**

Garden salad, French dressing	<b>9</b>
Roasted mushrooms with garlic, rosemary and raspberry vinegar	<b>9</b>
Baby gem lettuce, radish, pistachio vinaigrette	<b>9</b>
Potato gratin	<b>10</b>
Broccolini, shallot, goat cheese, mint	<b>10</b>
Asparagus grilled over the wood fire, almonds, burnt butter	<b>10</b>
Hand cut fries, black garlic aioli with truffle salt	<b>10</b>

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## DESSERT

### Le Jardin du Printemps - The spring garden

**18**

Our signature dessert pays homage to Sofitel Wellington's cultural link between the Wellington Botanic Garden and Jardin du Luxembourg in Paris. It changes with the season. For spring we have different textures of Rose, Pistachio and Lychee

### Strawberry/Basil/ Lemon

**18**

Strawberry mousse, lemon/poppy seed sponge, basil/white chocolate crémeux, strawberry/balsamic sorbet

### Chocolate/Baileys/Coffee

**18**

Bailey's mousse, dehydrated chocolate mousse, coffee gel, dark chocolate crémeux, espresso/bailey's ice cream

### Honey/Pear/Ginger

**18**

Pear poached in spices, burnt honey crémeux, honey/ginger ice cream, brown butter/ ginger cake, honey glass

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