

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

MAINS

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

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

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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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