



\$105 PER PERSON
SAMPLE MENU B

WE SUGGEST ALLOWING 2 ½ – 3 HOURS TO ENJOY THIS MENU
GROUPS OF 70+ GUESTS WILL BE ASKED TO LIMIT EACH COURSE TO 3 CHOICES

TO BEGIN

LOCALLY MADE BREAD, MARINATED OLIVES, OLIVE OIL

AMUSE BOUCHE

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE

ENTREES

ORA KING SALMON TATAKI, ELDERFLOWER PONZU, BLACK MUSTARD SEEDS, CALAMANSI, KOHLRABI, ROE
"VITELLO TONNATO", SMOKED VENISON, YELLOWFIN TUNA, CAPERS, EGG YOLK, BRIOCHE
FREEDOM FARMS TWICE COOKED PORK BELLY, RHUBARB, RED CABBAGE, BLACK PUDDING
GREEN GAZPACHO, HONEYDEW, HORSERADISH SORBET, WILD GARLYC, APPLE, BLACK QUINOA

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

MAINS

LEIGH LONG LINE CAUGHT FISH OF THE DAY, SWEETCORN, WHITE TOMATO HOLLANDAISE, PRAWN, GOCHUJANG
GRILLED LAMB LOIN, NECK, BLACK GARLIC, EGGPLANT, CHERRY, CAVOLO NERO
PRIME STEER EYE FILLET, CAULIFLOWER, PRUNES, PEDRO XIMENEZ, BROWN BUTTER, RAS EL HANOUT
WILD MUSHROOM DUMPLINGS, BURNT ONION DASHI, EDAMAME, PIKO PIKO

ALL MAINS SERVED WITH ROASTED BABY POTATOES

DESSERTS

MANJARI VALRHONA SILK CAKE, PEACH, APRICOT, TONKA BEAN, PARSNIP
BUFFALO YOGHURT, SUMMER BERRIES, ROSE HIP TEA, MACARON
PETIT FOURS, SELECTION OF HANDMADE SWEET TREATS
NEW ZEALAND CHEESE PLATTER, HOUSEMADE CHUTNEY, CRACKERS

Menus are subject to seasonal availability and may change without notice
Our talented team of chefs are happy to cater to dietary requirements given in advance