



\$102 PER PERSON

SAMPLE MENU B

WE SUGGEST ALLOWING 2 ½ – 3 HOURS TO ENJOY THIS MENU

TO BEGIN

LOCALLY MADE BREAD

MARINATED OLIVES, OLIVE OIL

ENTREES

SCAMPI TOAST, BRIOCHE, GOCHUJANG MAYONNAISE

FREEDOM FARMS TWICE COOKED PORK BELLY, PEACH, ONION TEXTURES, CARAWAY SEEDS

YELLOW TOMATO AND PINEAPPLE GAZPACHO, SWEET CORN, BELL PEPPER, BLACK OLIVE (VG, GF)

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

MAINS

LONG LINE CAUGHT FISH OF THE DAY, PEAS, PRAWN, CALAMASI, DILL, DASHI BEURRE BLANC

GRILLED EYE FILLET, WATERCRESS, DUKKAH, WALNUT HOLLANDAISE, TRUFFLED PARMESAN DOUGHNUT

SPICED KUMARA & QUINOA BEIGNET, TOM KHA GAI, CURRY LEAVES, WILD RICE, KIMCHI (GF, VG)

ALL MAINS SERVED WITH ROASTED BABY POTATOES

DESSERTS

VALRHONA 'YUZU SENSATION', COCONUT, PASSIONFRUIT, TAPIOCA, KAFFIR LIMES (VG, GF)

HAZELNUT', VALRHONA CARAMILIA CHOCOLATE, HONEYCOMB, PRALINE, MANDARIN

NEW ZEALAND CHEESE PLATTER, HOUSEMADE CHUTNEY, CRACKERS

TEA & FILTERED COFFEE

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

Most dishes can be modified to suit gluten free & dairy free guests

VG – Vegan | GF – Gluten Free