

DINNER FROM 5.30PM

SERVED INDIVIDUALLY OR 3 COURSE FOR \$67.5

GRILLED BREADS WITH OLIVES, DIPS AND PESTO \$ 12.00 ✓

KAITERITERI SEAFOOD BOUILLABAISSE

WITH CALAMARI, PRAWNS, FISH AND LOCAL SHELLFISH \$ 21.50 G/E

SUNDRIED TOMATO & TAPENADE BRUSCHETTA

WITH WHIPPED RICOTTA AND THYME \$ 18.00 ✓

WARM PEPPERED BEEF SALAD

WITH ROQUETTE, FETA, WALNUTS, ROASTED PLUMS AND BABY BEETS \$ 21.00 G/E

CONFIT DUCK LEG

WITH PISTACHIO DUCK RILLETTE, GRILLED BRIOCHE AND GOLDEN RAISIN COMPOTE \$ 21.50

MUSHROOM & KIKORANGI BLUE RISOTTO

WITH TRUFFLE OIL AND GOATS CHEESE WONTONS

\$ 31 ✓

CHAR-GRILLED LAMB CUTLETS

WITH A LAMB NECK AND KUMARA TART, CREAMED WINTER VEGETABLES

\$ 37

SUSTAINABLY SOURCED MARKET FISH OF THE DAY

WITH PROSCIUTTO, SMOKED MUSSELS, ISRAELI COUSCOUS AND TOMATO SALAD

\$ 37

CHAR-GRILLED PEPPERED BEEF FILLET

WITH BROCCOLI, ALMONDS, TOMATO AND BEEF CHEEK ARANCINI, GREEN BEANS

\$ 38

CINNAMON CRÈME BRULEE

WITH CHOCOLATE NUT COOKIES AND CHANTILLY

\$15

GINGER PARKIN

WITH CARAMELIZED BANANA, BUTTERSCOTCH AND VANILLA ICECREAM

\$15

SELECTION OF LOCAL ICECREAM AND SORBET

SERVED IN BRANDY SNAP BASKET

\$13

BITTER CHOCOLATE TART

WITH PEANUT BUTTER GELATO AND COFFEE GEL

\$15