

SHARING SET MENU

THE PREMIUM MENU \$95

Entrée

Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing

Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled caper berries, pickled guindillas, chilli, cobb lane baguette

Asparagus, artichoke, peas, broad beans, olives, Stracciatella, crispy kale & oregano dressing

Main

Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins

Crispy skinned hapuka fillet, celeriac puree, mussels, clams, confit fennel

Sides

Rocket, pear, parmesan, walnuts

French fries

Dessert

Selection of petit fours



SHARING SET MENU

THE DELUXE MENU \$125

Entrée

Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing
Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled caper berries, pickled guindillas, chilli, cobb lane baguette
Asparagus, artichoke, peas, broad beans, olives, Stracciatella, crispy kale & oregano dressing

Main

Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins
Crispy skinned hapuka fillet, celeriac puree, mussels, clams, confit fennel
Premium grass-fed beef, garlic roasted herb potatoes, shallot herb salad

Sides

Rocket, pear, parmesan, walnuts
French fries

Dessert

Selection of petit fours
Cheese selection, quince paste, grapes, lavosh, fruit loaf

All group menus are served banquet-style to share. All food packages are subject to change, due to availability. Alternate drop menu available on request.

