

## PLATED DINNER MENU

### ALTERNATE DROP

**\$75.00 per person** – Two courses with 2 dishes each course

**\$85.00 per person** – Three course with 2 dishes each course

Includes freshly brewed coffee and selection of blend & herbal teas

A surcharge of \$20.00 per person applies when orders are taken on the night (maximum of two dishes each course)

### ENTREE

Kingfish Crudo, Citrus, Radish, Pickled Vege  
Smoked Ôra King salmon, Celeriac Remoulade,  
Parsley Gel  
Smoked Beetroot, Goats cheese, Gremolata, Basil,  
Tendrils  
Chicken Pistachio Terrine, Bruschetta, Sour Cherry  
Wakanui Beef Carpaccio, Mustard, Rocket, Grana  
Padano  
Pork Belly Confit, Pear & Ginger, Sumac Yoghurt  
Roast Broccoli, Tahini, Chili Butternut, Kale,  
Candied Pecan, Avrils  
Caesar Salad, Smoked Chicken, Lardon,  
Parmigianino, Croutons, Anchovies  
Oregano Lamb, Tzatziki, Freekeh, Aubergine Jam

### MAIN

Chicken Thigh Al Forno, Roast Carrot, Thyme  
Polenta, Herb Jus  
Smashed Fennel, Baby Peas, Mint, Arborio Rice,  
Grana Padano  
Grilled Beef fillet, Sweetheart Tomato, Mushroom  
Ragout, Rosti  
Spiced Pork Belly, Nahm Jihm, Bok Choi, Crispy  
Shallots  
Sticky Tofu, Sesame Broccoli, Soba Noodle, Creamy  
Miso, Cucumber  
Ôra King Salmon, Cauliflower Mousse, Charcoal  
Cracker, Avrils, Radish, Burre  
Merino Lamb Shoulder Press, Fava Bean, Harissa,  
Greens, Red Onion  
Wild Venison, Boysenberry, Roast Cauliflower,  
Brussel Sprouts, Bacon Jam  
Mushroom Wellington, Celeriac Puree, Vege Jus,  
Pea Salad

### DESSERT

Lemon Meringue Pie, Passionfruit coulis, Mascarpone  
Matcha Tea Cheesecake, Plum Wine Gel, Black  
Sesame Crema  
Ginger Poached Pear, Vanilla Cremeux, Riesling  
Syrup  
Chocolate Tart, Cherry, Dark Chocolate, Vanilla  
Crème Fraiche  
Coconut Pannacotta, Burnt Pineapple, Lime Gel,  
Mint  
Orange & Almond Financier, Orange Curd, Crème  
Fraiche, Pralines  
White Chocolate Mousse, Raspberry Coulis, Honey  
Cracker  
Petit Selection of Cheese

### FOR THE TABLE – Please Choose 2 Or 3

Duck Fat Potatoes  
Roasted Carrot, Golden Raisin, Hazelnut Crumb,  
Red Sorrel  
Kale, Peas, Edamame, Zucchini, Mizuna, Salsa Verde  
Roasted Pumpkin, Dried Cranberry, Spicy Peanut,  
Spring Onion, Miso  
Winter Slaw, Green Apple, Walnut, Dill Yoghurt  
Greek Orzo, Parsley Oil, Sweetheart Tomato,  
Cashews, Smoked Feta  
Bedazzled Rice, Golden Raisins, Fresh Turmeric,  
Almonds