

Five Course Degustation Menu

select one item from each stage and design your own dinner experience

AT THE BEGINNING

Whitebait Royal

dashi and white bait carpaccio, egg yolk ravioli, spiced deep fried whitebait, hot whitebait ceviche foam, cured whitebait granite and bisque blanc

Waldorf Salad Twisted

cured pheasant-strudel, celeriac and black grape crème brulee, green apple espuma and caramelised walnut

Corn Fed Free Range Chicken and Panchetta Terrine

cranberry compote and butter brioche

Yellow Fin Tuna and Swordfish Carpaccio

mandarin and caviar dressing

TO CONTINUE

Trio of Soups

a tasting of monkfish - potato gazpacho, truffled egg drop soup - cream of barley and serrano ham

Smoked and Pan Seared Coromandel Scallops

beetroot - fennel salsa, potato coin and kaffir lime leaf cream

Saffron and Pink Pepper Risotto

baby rocket, vine ripe tomato confit and pine nut pesto

STAGE

Asian Spiced Steamed Akaroa Salmon

green pea purée and ginger nage

Manuka Honey Glazed and Oven Roasted Canter Valley Farms Duck Breast

lavender, green apple risotto, carrot and star anise beurre blanc

Black Fig Vincotto Marinated and Cured Freedom Farms Pork Belly

crispy crackling, sautéed radichio, ravigote verge and fig chutney

THE MAIN ATTRACTION

Poverty Bay Black Angus Aged Beef Tenderloin and Slowly Braised Short Rib
Saint Clair Estate merlot jus reduction, pomme boulanger, vegetable roses

Grass Fed Frenched Silver Fern Farms Lamb Rack and Orange-Cinnamon
Cooked Ragout of Lamb Shoulder
puff pastry, fava bean and vine ripe tomato

Tahitian Vanilla Salt and Szechuan Peppered High Country Venison Strip Loin
pohutukawa honey glazed vegetable pot purée, gingerbread sauce, lavender apples

A SWEET HIGHLIGHT

Apple Financier and Cinnamon Sabayone
hazelnut macaroon, black cherry and aceto balsamico ice cream

Valhrona Fondant au Chocolat
lime sorbet, citrus infused sauce anglaise

Floated Caramel Crème Brulee
mandarin compote and crocant tuille

Coconut and Mango Parfait
gula melaka syrup

Cheeses
select as many or as few cheese varieties as you like

Neudorf

Neudorf - pyrenean style sheep's milk cheese with a nutty and sweet flavour

Richmond Red - semi hard sheep's milk cheese with caramel flavour

White Stone Cheeses

Moeraki Bay Blue - light cow's milk blue cheese

Chef's Brie - Brie style cow's milk cheese

Glenroy Cheddar - well matured cow's milk cheese with a crumbly texture and creamy flavour

Karikaas

Vintage Leyden - creamy, buttery cumin flavour

Maasdam - Swiss style holey cow's milk cheese with a soft texture

Gouda - smooth texture and mild flavouring

Gaalburn

Saanen - sour cream flavoured goat's cheese with sweet finish

Montaso - aged vintage riped goat's cheese

Cheese selections are served with water crackers, pickled walnut, grape jelly and aged balsamico vinegar