



World of Wearable Arts 2024

Pre-show set menu

26th September – 13th October

Two courses, \$75pp

TO SHARE

Aro ciabatta, rye & caraway sour dough

Wairarapa – Lot 8 reserve extra virgin olive oil & Pukara caramelised balsamic

White truffle & mushroom mascarpone

Warmed olives w preserved lemon oil

MAIN – choice of

Market fish

brown butter mash, celeriac cream, charred asparagus preserved lemon, golden raisin & apple salsa (GF)

Shed 5 fish & chips

battered fish fillets, triple cooked chips, cos salad, pickled red onion, green goddess, tartare & lemon

Hawke's Bay lamb fillet

garbanzo panisse, bell pepper muhammara, fernglen labneh, mint & pomegranate (GF)

Cauliflower steak

chipotle romesco, whipped feta, hazelnut pistou (GF & V)

Roasted oyster & shiitake mushroom salad

soy & tahini vinaigrette, miso carrot, enoki, fennel, radish & pea feathers, togarashi (Vegan)

DESSERT – choice of

Tiramisu

dolce de leche mascarpone, kahlua jelly, espresso savoiardi

Preserved apricot & olive oil sponge

grapefruit marmalade, thyme syrup, burrata ice cream

Sorbet

choice of chocolate, boysenberry & black doris plum, hazelnut praline, plum gel, chocolate soil (Vegan)

Cheese

gorgonzola dolce from Italy, Little River brie from Nelson, served with falwasser crackers, quince & fruit

To ensure all guests get to the show on time, we only accept one payment per table. Please note, there will be a surcharge of 1.7% on all credit card transactions.