FUNCTION SET MENUS

$79pp, two courses
Entrée & Main or Main & Dessert
Includes bread & tea or coffee

$99pp, three courses
All three courses
Includes bread & tea or coffee

Dishes are subject to seasonal changes & availability.

TO SHARE

Breads, aro ciabatta, parmesan & polenta, rye & caraway sourdough
onion butter & burnt onion dust
Lot 8 reserve extra virgin olive oil & Pukara caramelised balsamic
taramasalata, salted bluenose roe, smoked paprika, avocado oil

ENTRÉE

Cured salmon, buttermilk & horseradish velouté, pickled fennel, watercress, pumpernickel, grapefruit

Ham terrine, pulled ham hock, hot honey crumpet, charred pineapple & clove chutney

Gochujang calamari steak, kimchi-slaw, coriander & sesame, chilli oil, lemon & ginger yoghurt

Salt-baked beetroot carpaccio, whipped goat's cheese, pickled fennel & pear salsa, burnt blood orange & walnuts (V & GF)

MAIN

Market fish, preserved lemon & parsley butter, asparagus, pea & parmesan risotto, buffalo burrata, red vein sorrel

Porchetta, apple & cranberry slaw, maple & cider mayo, kumara dauphinoise, roast chicken & sage gravy

Grass-fed beef eye fillet, 200g, aged cheddar & chive mash, cauliflower purée, fried leeks, leek oil, red wine & pearl veal jus (supplementary $5)

Blue monkey & ricotta gnudi, potato & parmesan gnocchi, broccoli, toasted pinenuts, nelson truffle oil (Vegetarian)

DESSERT

Valrhona chocolate marquise, mulled wine gel, spiced chocolate soil, rasberry & orange candy, frosted almonds

Pistachio sponge, crémeux & candy, summer strawberry compote, raspberry sorbet & limoncello syrup

Cheese, falwasser, crostini, quince, fruit
Brie, Lttle River, Nelson
Gorgonzola dolce, Italy

TEA & COFFEE

Immigrant's Son filter coffee

Dilmah tea selection

