



## Three Course \$80 Set Menu Dinner

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Buffalo mozzarella, prosciutto, vine tomato, fresh basilica, olive oil  
[vegetarian option available]

Big eye tuna, pesto coated, preserved lemon, sun dried tomato, basil, fig,  
crispy caper salad, tuna mayonnaise [GF]

Slow roasted Gameford duck and asparagus risotto with pancetta,  
fresh thyme & Pinot Grigio [GF]

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### Market Fish

Spinach ricotta gnocchi, Matakana Blue cheese, porcini and field mushroom sauce (V)

Char grilled eye fillet, Portobello mushroom puree, confit garlic spinach, onion beignet,  
pea mousse, anchovy butter

*Asparagus with parmesan and lemon oil, rocket and parmesan salad*

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Lemon curd crème brulee, chocolate dipped lemon biscotti

Sticky date, pear pudding, hot caramel sauce, ginger nut ice cream

Valrhona chocolate finger, Kohu Road vanilla bean ice cream,  
cardamom tuile, orange curd

Espresso