



### *To begin*

Marinated olives  
House-baked baguette, cultured butter  
Natural & battered oysters

### *Entrées*

Corn-fed duck liver pate, fig preserve  
Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil  
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle  
House-made fromage blanc, stone fruit, freekeh, basil (vego)  
Smoked Moki rillettes, pickled radish, sourdough crostini

### *Mains*

Potato gnocchi, house-made ricotta, pickled pear, radicchio, candied walnut (vego)  
Steamed Tarakihi, , salsa verde, broccoli, pearl barley, radish  
Snapper, bacon broth, peas, sliced agria, pickled onion  
Steamed mussels, roasted capsicum, basil, chilli, chickpeas, fried sourdough  
Beef fillet, Café de Paris butter, fries

Warm roast beetroot & lentil salad, spiced yoghurt, mint  
Mixed leaf salad, celery seed vinaigrette  
New potatoes, baby spinach, sherry vinaigrette

for the table

### *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Chocolate mousse, roast plum, milk sorbet, breton butter biscuit  
Bush honey panna cotta, macerated strawberries, almonds

### *Cheese*

### *Tea and coffee*