



Restaurant Month 5 for \$55 pp

Cranky goats cheese curd & beetroot savoury éclair,  
quince puree, walnuts, micro salad.

Tartlets of Hot Smoked Alpine Salmon, tomato caper  
relish, citrus crème fraiche.

Aromatic beef broth, beef & horopito meatballs, barley,  
caramelised onions.

Confit chicken thigh, pumpkin potato gnocchi, pickled  
pumpkin, leek dressing, parmesan.

White Chocolate, strawberry guava parfait, rhubarb  
mousse, chocolate sable crumb, raspberry gel.