



## AMUSE BOUCHE

### Lobster Cornet

Whipped Avocado, Salmon Roe, Crayfish Mayonnaise, Coriander

*NV Perrier Jouët Grand Brut Champagne, France*

## STARTERS

### Creamed Paua Soup

Southland cheese scrolls

### Carrara Beef Fillet Carpaccio

Cured egg, fresh herbs, anchovy salt, Pecorino, thick cut chips

### Botswana Seasonal Salad (V)

Charred broccoli florets, red cabbage, roasted kumara, fresh herb hummus, mesclun, capsicum & toasted seed mayonnaise

### Coconut Prawns

Lychee & Lime Salsa, cashew nuts, mango gel, squid ink tapioca crisp, coriander & spring onion salad

### Crispy Pork Belly

Tomato coulis, cabbage & mustard jam, Bourbon apple compote

### Botswana Peking Duck

Cucumber, carrot, spring onion salad, steamed pancakes, hoisin

### Torched Kingfish Sashimi

Grilled eggplant puree, cured thyme, burnt orange dressing

## MAINS

### Crispy Half Duck

Kumara fondant, charred baby carrots, orange & butternut puree, Grand Marnier scented jus

### Pan Seared Snapper Fillet

Shaved fennel & dill salad, confit butternut, grilled butterfly prawn, bisque mayonnaise, lemon zest tuile

### Braised Short Rib

Mustard crust, braised beef tongue, Swiss chard, carrot puree, Guinness jus

### Merino Lamb Rack

Buttermilk fried sweetbreads, kumara galette, eggplant puree, new season asparagus, Café de Paris butter, Cabernet jus

### Cauliflower Trio (V)

Popcorn cauliflower, harissa grilled, cauliflower & horseradish puree, pine nuts, rocket oil



## FROM THE BUTCHERS BLOCK

250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu Region
250gm	Wild Venison Loin	Silver Fern Farms, North Island
300gm	Ebony Angus Scotch Fillet	Grain Fed, MBS 2, QLD, Australia
300gm	Speckle Park Sirloin	Grass Fed, Rangitikei Region
300gm	Wagyu Bavette	Grass Fed, First Light

## FROM THE OCEAN

200gm Market Catch  
190gm Big Glory Bay King Salmon Fillet  
180gm Yellowfin Tuna

## SAUCES & BUTTERS

Blue Cheese	Thyme & Pinot Jus	Horseradish	Garlic & Parsley Butter
Chimichurri	Mushroom & Cognac	Truffle Butter	Fennel & Chive Butter

## SALADS

Botswana slaw, cabbage, carrot, apple, horseradish  
Beetroot, feta, walnut, soft herbs, Cabernet vinaigrette  
Grilled vegetable, caper & oregano dressing

## SIDES

Thick Cut Fries, aioli  
Potato Puree, chicken gravy  
Macaroni cheese, bacon  
Sautéed Asparagus, preserved lemon butter  
Shanghai Bok choy, X.O. sauce

*2 sides or salads per table of 2 | 3 per table of 4 | 4 per table of 6*



## TO FINISH

### **Trio of Chocolate**

Chocolate mousse & sponge, dark chocolate shards, cherry glass tuile, fresh cherries, buffalo yoghurt sorbet

### **Classic Crème Brûlée**

Poached rhubarb compote, bay leaf ice cream

### **Deconstructed Yuzu Meringue Tart**

Yuzu curd, torched meringue, macerated summer berries, feuilletine

### **Coconut Pannacotta**

Sticky caramelised pineapple & kaffir lime, mango sorbet, almond biscuit, toasted coconut shards, curry powder dusting

## NZ CHEESE PLATE

### **Two Cheese Selection**

Served with honeycomb, quince paste, grapes, charcoal ciabatta & water crackers