

## SET MENU – \$85 PER PERSON

Ora King **salmon**, yuzu cure, blood orange, avocado cream, pickled cucumber, radish, garlic, crispy salmon skin

**Beef Tataki**, rare seared sirloin, miso mayo, crispy shallots, coriander

**Skagen röra** Swedish classic mix of prawn, dill, lemon and mayonnaise, grilled Volare ciabatta

**Polenta chips**, roasted garlic, parmesan mayo, truffle salt, grated parmesan

Chargrilled **cabbage**, braised in confit garlic oil, chili and maple glaze, Clevedon buffalo curd, pistachio crumb

Slow braised, twice cooked **pork belly**, lemon grass braise, nam pla prik sauce, fresh mint, crispy shallots

Primavera **salad**, cos lettuce, grilled greens, cherry tomatoes, red onion, candied pumpkin seeds, avocado oil, pistachio and spinach mayo

**Hand cut pappardelle**, braised beef ragu, truffle and garlic bread crumb, grated parmesan, chives

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Blueberry and coconut **pannacotta**, honeycomb crunch, coconut crumb, fresh blueberries, elderflower syrup

Dark chocolate and almond **brownie** bites, kaffir lime and strawberry coconut whip

*Add an optional extra on arrival?*

### OYSTERS

Half dozen \$35

Beer battered or natural  
(subject to availability)

### GLASS OF BUBBLES

Quartz Reef, Central Otago  
\$92 – bottle      \$19 - glass