

3 Course Chef's Choice



ENTRÉE (ANY 1)

Goat Cheese Tortellini

Smoked pumpkin and sage velouté, pumpkin seeds, parmesan

Carpaccio of Beef

Smoked oil emulsion, pickled carrot, balsamic, orange segments, tapioca crisps

MAINS (ANY 1)

Herb roasted chicken

Roasted gourmet potato, with garlic cream and roquette, pickled pearl onion

Pan seared salmon

Herb roasted potato, with white wine velouté and seasonal greens, capers.

New Zealand spiced lamb

Black garlic, pickled Shallots, pomme puree, spiced soy glaze, charred broccolini.

DESSERT (ANY 1)

Lemon tart

French vanilla ice cream, freeze dried blueberries, meringue

Vanilla bean Panna cotta with raspberry soup

Mango sorbet and chia seeds