

Entrees

Baked Ciabatta Roll

With butter and garlic aioli 3

King Crab and Yellow Fin Tuna

Kaffir lime sorbet, chili jam, radish shoots and puffed rice 20

Cocoa Rubbed Ostrich

Pickled beets, hazelnut, almond milk sorbet and coffee 20

Seared Atlantic Scallops

With caramelized pork, miso, pineapple and shitake 21

Roast Pork Belly

Pea puree, Manuka honey, almond crumb, vanilla and date 20

Roast Baby Beetroot

Smoked walnuts, broad beans, orange, mizuna and manchego melt 19

Chefs Tasting Presentation Platter

Our daily creation minimum 2 people 19 pp