ONSLOW

Saturday Arts Lunch

$65 PER PERSON – 4 TREATS, YOUR CHOICE OF MAIN & DESSERT

TREATS	Marlborough Oyster – Mignonette
	Lamb Croquette – Pumpkin Purée, Sage
	Devilled Egg – Ossetra Caviar
	Fried Bread – Salmon Mousse, Roe, Dill
ADD ON	Chatham Islands Crayfish – Éclair Organic Egg, Spiced Bisque *22*
MAIN	Butter Poached Snapper – Prawn Risotto, Crispy Prawn, Chive
	Lumina Lamb Rump – Onion Puree, Spring Greens, Mint Salsa Verde
SIDE	Oak Lettuce Salad – Cos, Radicchio, Garden Herbs, French Vinaigrette
ADD ON	Roasted Baby Carrots – Saffron Rouille, Pistachio *22*
	Confit Duck Fat Potato – Cultured Cream, Grana Padano, Oregano, Lime *18*
DESSERT	'Not Tiramisu' Layer Cake – Chocolate Mousse, Salted Caramel
	Chocolate Soufflé – Hawke's Bay Orange Ice Cream

MINI COCKTAILS *Two sip cocktails, it's the drink you need before you have your first drink*

Junior Jasmine
Two Sip Jasmine – Jasmine Gin, Lychee, Umeshu, Lemon

Knee High Negroni
Two Sip Negroni – Gin, Campari, Cynar, Sweet Vermouth, Tawny Port

Mini Martini

BY JOSH EMETT
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20.OCT