ONSLOW

Sunday Long Lunch

$85 PER PERSON – 3 TREATS, YOUR CHOICE OF STARTER, MAIN & DESSERT

$50 – OPTIONAL WINE PAIRING

TREATS	Marlborough Oyster – Honey Bush & Green Apple, Honeydew Sorbet Lamb Pie – Burnt Onion, Cheddar Fried Oyster – Mushroom Agrodolce Glaze
STARTER	King Prawn Risotto – Prawn Head Bisque, Crispy Legs, Lemon Greenfern Asparagus – Macadamia Créme, Cacao Nibs, Cromwell Peach
MAIN	Hawke's Bay Sole – Beurre Noisette, Capers, Parsley Cambridge Duck Pithivier – Sautéed Morels, Cognac Duck Liver Sauce
SIDE	New Season Yams – Maple Glaze, Whipped Sour Cream, Chives
ADD ON	Roasted Baby Carrots – Saffron Rouille, Pistachio *22*
	Confit Duck Fat Potato – Cultured Cream, Grana Padano, Oregano, Lime *18*
DESSERT	Lemon Meringue Swiss Roll – Citrus Curd, Toasted Meringue
	Basque Cheesecake – Chantilly Cream, Blackberries

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