

**SATURDAY ARTS LUNCH \$65 PER PERSON**

4 TREATS, YOUR CHOICE OF MAIN & DESSERT

TREATS

**Marlborough Oyster** *Mignonette*

**Lamb Croquette** *Pumpkin Purée, Sage*

**Parmesan Canelé** *Salmon Mousse, Roe*

**Fried Bread** *Whipped Goat Cheese, Truffle Honey, Rosemary*

**Add - Chatham Islands Crayfish Éclair** *Organic Egg, Spiced Bisque, Basil / 22*

MAIN ~ choice of ~

**Baked Big Glory Bay Salmon** *Crème Fraîche & Dill Beurre Blanc, Mussels*

**Braised Lamb Shoulder** *Miso Bagna Càuda, Broccolini, Lemon, Pecorino*

SIDES

**Oak Lettuce Salad** *Cos, Radicchio, Garden Herbs, French Vinaigrette*

**Add Roasted Brussels Sprouts** *Pecorino Foam, Pine Nuts, Confit Shallots, Thyme / 22*

**Add Triple Cooked Agria Potatoes** *Confit Garlic, Chives / 16*

DESSERT ~ choice of ~

**Feijoa & Lime Granite** *Lime Mousse, Confit Feijoa, Anzac Biscuits*

**'Not Tiramisu' Layer Cake** *Chocolate Mousse, Salted Caramel*

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**MINI COCKTAILS / 12**

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**

*Two Sip Martini / Vodka, Vermouth, Olive Brine*

**Add - Ossetra Caviar Olive / 15**