

SATURDAY ARTS LUNCH \$65 PER PERSON

4 TREATS, YOUR CHOICE OF MAIN & DESSERT

TREATS

Marlborough Oyster *Mignonette*

Lamb Croquette *Pumpkin Purée, Sage*

Devilled Egg *Riwaka Truffle*

Fried Bread *Salmon Mousse, Roe, Dill*

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

MAIN ~ choice of ~

Pan Seared Snapper *Prawn Risotto, Crispy Prawn, Chive*

Braised Beef Cheek *Creamed Leek, Potato Skins, Horseradish*

Charred Chilli Kingfish Wing *Pickled Onion, Buttermilk Mayonnaise, Garden Herbs*

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 Sorbet *Lime Mousse, Pear Compote, Anzac Biscuits*

Chocolate Soufflé *Salted Pecan Ice Cream*

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