

SUNDAY LONG LUNCH 4 COURSES / 85

WINE PAIRING / 50

Ossetra Caviar *Bump / 30*

TREATS

Baked Oyster Rockefeller

Yellowfin Tuna Tartlet *Crème Fraîche, Chives*

Fried Oyster Mushroom *Agrodolce Glaze*

STARTER ~ *choice of ~*

King Prawn Risotto *Prawn Head Bisque, Crispy Legs, Lemon*

Awatoru Wild Venison Tartare *Toasted Brioche, Deviled Egg Mayonnaise*

Add - Caviar / 30

MAIN ~ *choice of ~*

Hawke's Bay Baked Sole *Beurre Noisette, Capers, Parsley*

Cambridge Duck Pithivier *Sautéed Morels, Cognac Duck Liver Sauce*

Braised Beef Cheek *Leek à La Crème, Swede, Turnip, Thyme*

Add - Truffle / 15

~ *served with~*

New Season Yams *Maple Glaze, Whipped Sour Cream, Chives*

Creamed Agria Potato Gratin *Thyme, Grana Padano / 16*

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

DESSERT ~ *choice of ~*

Lemon Meringue Swiss Roll *Citrus Curd, Toasted Meringue*

Cromwell Apricot Clafoutis *Vanilla Chantilly Cream*