

SUNDAY LONG LUNCH 4 COURSES / 85

WINE PAIRING / 50

TREATS

Breaded Orongo Bay Oyster *Tartar Sauce, Dill*

Wild Venison *Yorkshire Pudding, Deviled Egg Mayonnaise*

STARTER ~ choice of ~

Smoked Cambridge Duck Breast *Pickled Daikon, Preserved Tamarillo*

Bluff Pāua *Mascarpone, Wakame, Fried Bread Croutons*

MAIN ~ choice of ~

Tomato Butter Poached Snapper *Olive Crumb, Basil*

Tempranillo Risotto *Endive, Taleggio, Hazelnut, Parmesan*

Awatoru Red Deer Wellington *Creamed Spinach, Pickled Blackberry / 15*

Simple Green Salad *French Vinaigrette*

Roasted Heirloom Carrots *Orange Crème Fraîche, Pistachio, Carrot Crisps / 22*

Triple Cooked Agria Potatoes *Sauce Verte, Aioli / 16*

DESSERT ~ choice of ~

Sticky Date Pudding *Mascarpone, Butterscotch*

Onslow Doughnut Whipped Panna Cotta, Preserved Green Plum, Olive Oil