

SUNDAY LONG LUNCH 4 COURSES / 85

WINE PAIRING / 50

Onslow Milk Rolls *Holly Bacon Fat, Maple Butter / 10*

Half Dozen Market Oysters *Chardonnay Mignonette, Lemon / 48*

TREATS

Baked Marlborough 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 *Sauteed Morels, Cognac Duck Liver Sauce*

Add - Truffle / 15

~ served with ~

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

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

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

DESSERT ~ choice of ~

Lemon Meringue Swiss Roll *Lemon Curd Mascarpone, Toasted Meringue*

Cromwell Plum Custard Tart *Vanilla Chantilly Cream*