

FATHER'S DAY LUNCH 4 COURSES / 95

WINE PAIRING OPTIONAL/ 85

Te Kouma Oysters *Chardonnay Mignonette, Lemon / Half Dozen - 48*

TREATS

Fried Brie *Marshs Honeycomb, Thyme*

Chicken Liver Parfait *Gougere, Port Gel, Rosemary*

STARTER ~ choice of ~

Scampi and Ruakākā Kingfish Crudo *Saffron Ginger Dressing, Waiheke Garden Flowers*

Mt Cook Alpine Salmon Pastrami *Milk Roll, Maple Butter*

MAIN ~ choice of ~

Fruits Of The Sea *Snapper, Prawn, Clam, Octopus, Moules Marinière*

Venison Wellington *Blackberry Ketchup, Venison Bone Marrow Sauce*

Southern Stations Eye Fillet *Braised Pāua Cream, Potato Croquette, Pickled Wakame*

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

~ ADDITIONAL SIDES ~

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*

‘Not Tiramisu’ Layer Cake *Chocolate Mousse, Salted Caramel*

Bread & Butter Pudding *Candied Orange, Rum Anglaise, Brown Butter Ice Cream*