

**SATURDAY ARTS LUNCH \$65 PER PERSON**

4 TREATS, YOUR CHOICE OF MAIN & DESSERT

TREATS

**Fig Clevedon Buffalo Curd**, Sage

**Crumbed Brie** Thyme, Awatoru Wild Honey

**Fried Bread** Chicken Liver Parfait, Smoked Maple

**Duck Sausage Roll** Green Tomato Chutney

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

MAIN ~ choice of ~

**Pan Seared Snapper** Mussels, Chardonnay Velouté, Dill

**Braised Lamb Shoulder** Whipped Feta, Summer Greens, Salsa Verde

SIDES

**Oak Lettuce Salad** Cos, Radicchio, Garden Herbs, French Vinaigrette

**Add Hawkes Bay Sweet Corn** Potato Beignets, Heirloom Courgette, Crispy Basil / 22

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

DESSERT ~ choice of ~

**Easter Chocolate Soufflé** Hot Cross Bun Ice Cream

**'Not Tiramisu' Layer Cake** Chocolate Mousse, Salted Caramel

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**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