

SATURDAY ARTS LUNCH \$65 PER PERSON

4 TREATS, YOUR CHOICE OF MAIN & DESSERT

TREATS

Marlborough Oyster *Mignonette*

Duck Sausage Roll *Tomato Chutney*

Mt Cook Salmon Tart *Dill Cream, Roe*

Fried Bread *Whipped Goat Cheese, Truffle Honey, Rosemary*

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

MAIN ~ choice of ~

Pan Seared Snapper *Smoked Marlborough Mussels, Pickled Carrot, Dill*

Braised Lamb Shoulder *Miso Bagna Càuda, Broccolini, Lemon, Pecorino*

SIDES

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

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

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

DESSERT ~ choice of ~

Feijoa & Lime Granita *Lime Mousse, Confit Feijoa, Anzac Biscuits*

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

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