

**SUNDAY LONG LUNCH 4 COURSES / 85**

**WINE PAIRING / 50**

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

TREATS

**Crumbed Devilled Egg** *Ossetra Caviar*

**Duck Sausage Roll** *Kumara & Pear Chutney*

STARTER ~ *choice of ~*

**Yellowfin Tuna Carpaccio** *Burnt Butter Sauce, Pickled Onions, Chilli Oil*

**Duck Pastrami** *Red Wine Braised Cabbage, Horseradish Sour Cream, Dill*

MAIN ~ *choice of ~*

**Snapper en Papillote** *King Prawn, Cloudy Bay Clams, Octopus, Aromatics*

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

**Pearl Veal Tenderloin** *Confit Tuna, Courgette, Crispy Potato, Sage*

~ *served with~*

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

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

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

DESSERT ~ *choice of ~*

**Blueberry & Plum Lamington** *Cream Chantilly, Blueberry Gel*

**'Jelly Tip' Semifreddo** *Raspberry Jelly, Hazelnut Crunch*