



## Entree

Three Fish.

Twice Baked Matakana Blue Soufflé

mulled wine poached pear & bitter salad.

Seared Deep Sea Scallops

cauliflower cream, warm smoked eel & moscatel dressing.

Venison Carpaccio

truffled pear, warm mushroom salad, macadamias & oloroso.

## Main

Market Fish

Goats Cheese Cappelletti

smoked beetroot, black olive, cavolo nero and burnt butter..

Crisp Confit Duck Leg

pedro ximenez prunes, creamed parsnip & apple and elder flower jelly.

Prime Angus Beef Tenderloin

pink fir potato, truffled onion soubise & veal sweet breads. served medium rare.

## Dessert

Grapefruit and Lime Glacé

fresh mangosten, sauternes jelly and limoncello.

Palm Sugar Crème Caramel

spiced quince, poached pear & pain d'épice.

Valhrona Chocolate Sabayon Tart

burnt milk gelato & hazelnut.

Cheese Portion

over the moon dairy triple cream brie, karikaas vintage gouda or matakana strong waxed blue.