



Set Menu \$60

ENTRÉE:

Thyme Marinated Buffalo Cheese | Prosciutto, eggplant, basil puree, tomatoes and crispy bread | V

OR

*Homemade Pumpkin Bread | Cumin, paprika and pumpkin seed bread with pumpkin dip and herb oil
| V*

MAIN:

Eye Fillet | With black garlic puree, confit potatoes, baby vegetables and jus | GF

OR

New Zealand Salmon | Pea puree, rocket, spinach and fennel salad, salsa verde, toasted hazelnuts | GF

OR

*Pork Belly | Slow cooked pork belly, pumpkin puree, baby potato, seasonal vegetable, blackberry compot
and jus | GF*

OR

*Red Duck Curry | Tender bone in duck leg with spicy Thai red curry with mushroom, broccoli, pineapple,
sweet Thai basil & steamed rice | GF, DF, Vegetarian or Vegan on request*

DESSERTS:

*Chocolate & Coffee Indulgence | White chocolate mousse, hazelnut dacquoise cake, hazelnut and coffee
crème and chocolate sauce*

OR

*Orange & Saffron Panna Cotta | Orange compote, coconut crumble and
with Kapiti vanilla bean ice-cream*