



A seasonal menu of European Influence.

Set Pre theatre available 1630-1800hrs

Either join us for a la carte or come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

### Entrees

Fried Chicken   Chilli   Quince   Garlic	24.50
Trevally   Borage leaf   Radish   Lemon	25.50
Confit Pork and Chorizo   Goats Blue   Potato	24.50
Pumpkin   Cashew   Ricotta   Coriander	23.50

### Mains

Lamb Rump & Sweetbread   Jerusalem Artichoke   Shiitake	42.50
Tarakihi   Celeriac   Olive   Pear	39.50
Potato Gnocchi   Sweet Corn   Tomato	38.50
Rotollo   Aubergine   White Bean   Cashew <i>Rotollo- stuffed rolled Pasta.</i>	38.50

### To share for two

Chateau Briand <i>Chateau Briand – name given the muscle that attaches a beef tenderloin to the carcass</i>	120
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### Sides

Brussel Sprouts   Garlic   Parmesan	15
New Season Potato   Duck fat Mayonnaise	15
6 course Menu	99
6 course Menu with wine Match	184
7 course Menu	120
7 course Menu with Wine match	230