

4 COURSE MENU

Valentine's Day

5:30pm - 10pm

\$95 per person

Includes a glass of Veuve du Vernay



To Start

Seedy sourdough

Lewis road creamery 10-star butter | V | NGA

Second

Angus beef cheek croquets

Celery, pecorino, chimichurri

or

Courgette Tart

Black olive tapenade, goat cheese, mint | V

Third

Line Caught Hauraki Gulf Market Fish

Seasonal vegetables, oyster mushroom, mussel butter, onion ring, chive oil

or

Grass Fed Angus Scotch

Herb & grain mustard crust, truffled potatoes, swiss brown mushrooms, shallot jus | NGA

To Finish

Chocolate Truffon

Hazelnut brittle, macaron, vanilla ice cream | N

or

Berry Tiramisu

Coffee glaze, chocolate shaving, chocolate sorbet | V

V - Vegetarian

VGN - Vegan

NGA - No added Gluten

DF - Dairy Free

N - Contains nuts