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TO START

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A flute of Perrier-Jouët Grand Brut

Baked herb focaccia & whipped butter & **Freshly Shucked Te Matau Oysters**  
Balsamic vinegar & sherry shallot vinegar

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ENTRÉE

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**Ostrich Fillet**

Date labneh, blackberries, peanut & cacao nibs, ginger purée

**Prawn & King Crab Cocktail**

Baby cos, avocado, crème fraîche, chives, croutes, tomato emulsion

**Wagyu Steak Tartar**

Fried garlic, ginger, Sichuan, chilli oil, micro coriander, rice crackers

**Spanish Style Whitebait**

Red chilli, garlic, extra virgin olive oil, herb salad

PALATE CLEANSER

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MAIN COURSE

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**Wild Venison Wellington**

Serrano ham, black garlic duxelle, carrot puree

**Grilled John Dory**

Grilled scallops, crayfish ravioli, gremolata, lemon & caper butter sauce

**Wakanui Beef Eye Fillet & Shortrib**

Parsley, mustard & horseradish crust, onion soubise, whipped garlic, asparagus and cep jus

**Crisp Roast Duckling**

Jerusalem artichoke, plum gel, wilted spinach, toasted almonds

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DESSERT

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**Chocolate Turkish Delight Fondant**

Pistachio ice cream, candied pistachio, crisp filo

**"Eton Mess"**

Fresh local strawberries, Valrhona white chocolate cremaux, dark chocolate shards, Strawberry gel, basil & mint