
AMUSE BOUCHE

Ora King Salmon Cornets

Crushed avocado, wasabi cream, caviar

Served with a flute of Perrier-Jouët Grand Brut

ENTRÉE

Manuka Smoked Line Caught Snapper

King crab mayo, compressed apple, charred leek, coastal seaweeds, vichyssoise,

Slow Cooked Wagyu Short-Rib

Celeriac risotto, caramelised oyster, watercress, horseradish

Over the Moon Goats Curd Tortellini

Grilled asparagus, marinated tomatoes, parmesan crisps, beurre blanc, basil oil

PALATE CLEANSER

MAIN COURSE

Pasture-Fed Angus Eye Fillet

Smoked Agria Pomme puree, roasted Heirloom carrots, shallot tatin, bone marrow bordelaise

Pan Fried Market Fish

Cauliflower puree, nasturtium, burnt butter, scampi, diamond clams

Roasted Cambridge Duck Breast

Confit leg croquette, parsnip, rhubarb, walnut praline, duck liver parfait, spring greens

DESSERT

Black Forest

Sacher, Valrhona Chocolate Mousse, Kirsch Cream, Griottines Cherries

Poached Cromwell Apricot

Olive Oil Genoise, Rose Water Mascarpone, Apricot Kernel Ice-cream

Roquefort Arba Blue Cheese

Boysenberry Port Gel, spiced pear, Candied Walnut

Selection of Petit Fours
