

# Menu

Selection of an entrée, main and dessert \$55

## Starter

Kumara sourdough whipped brown butter (\$10.00)

## Entrée

Soup du jour

Veal Cromesquise with truffle mascarpone, courgette ribbons and carrot leather

Buratta with balsamic and thyme glazed baby beetroots, spiced hazelnut crumble and chervil pistou

Trevally sashimi with a crispy Japanese style coat, pickled wasabi and rhubarb and braised turnip

## Main

Confit Salmon, torched and accompanied by a warm pea and mint coulis, barbarque red onions and goat cheese gnocchi croquettes

Slow cooked Lamb shoulder with smoked carrot puree, garlic steamed kale, and caramelised shallot jus

Brined skinned Chicken breast with crispy charcoal smoked kumara skins, Brussel sprout salsa, coconut and orange salsa verde and jus

Warm Autumn vegetables, compressed rock melon, mint, coriander, lime marinated buffalo curd, rocket gel and crispy capers

## Dessert

Warm Chocolate brownie, mint whipped panacotta, butterscotch and pecan ice cream

Warm caramelised apple tart, dulce leche, vanilla bean ice cream

Hot cinnamon mini donuts with trio of dipping sauce of the day

## Sides

Baby potato, crème fraiche (\$10.00)

Hand-picked garden leaves orange vin (\$10.00)

Steamed greens olive oil (\$12.00)

French fries, truffle oil, grated pecorino (\$12.00)