



ENTREES SERVED IN SUCCESSION

Prawns with Celery and Quinoa
Tortellini of Goats Cheese Sage and Muscatels
Lamb Rump with Eggplant and Capsicum

MAIN COURSE

Gnocchi with Herbs, Flowers and Olive
Atlantic Salmon with Tomato and Yabbie
Hapuka with Scallop and Artichoke
Lara Rabbit with Peas and Carrots
Duck with Caponata and Shallot
'Sher' Wagyu Rump with Mustard and Tomatoes
Ox Cheek with Spring Onion and Serrano Ham

DESSERT

Chocolate Fudge with Rhubarb and Gin
Strawberries with Vanilla and Berries
Selection of Ice Creams and Sorbets
Pithivier with Apple, Quince and Caramel
Selection of Cheeses (See Cheese Menu)

Allpress Coffee or T2 Teas with Petit Fours \$5.00

FIVE COURSES \$80 OR \$110 WITH MATCHING WINES

EIGHT COURSE DEGUSTATION \$110 OR \$145 WITH MATCHING WINES