



FRENCH FEASTING MENU \$120PP

ENTREE

FRENCH ONION SOUFFLE GRATIN

CHICKEN LIVER PATE
MIRABELLE PLUM CONFITURE, CORNICHONS & BRIOCHE

HAND MADE TORTELLINI ROASTED BUTTERNUT, BEURRE NOISETTE, SAGE AND PEPITA SEEDS

ORA KING SALMON & BEETROOT GRAVLAX (NZ)
CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH

MAIN

ROASTED GRASS FED O'CONNOR CHATEAUBRIAND CAFE DE PARIS

WHOLE OVEN ROASTED MARKET FISH CHARGRILLED LEMON ALMONDINE

PAN-ROASTED SPATCHCOCK PERIGORD TRUFFLE JUS

SIDES

FRIES MARKET VEGETABLE LEAF SALAD

DESSERT

APPLE TARTE TATIN

MASCARPONE & CRYSTALLISED GINGER ICE CREAM AND BUTTERSCOTCH

SAUCE

VALRHONA CHOCOLATE TORTE
APRICOT CONFITURE AND SALTED CARAMEL ICE CREAM

Pre order required (7 days) Available for groups of 10+ guests

Menu subject to seasonal changes