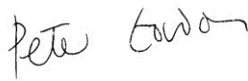


2 Course Theatre Menu

We have been cooking and serving delicious food and some of the most exciting wines from New Zealand and abroad for five years now, and so it's wonderful to host you today.

On behalf of myself, Head chef Bernard Bernabe and Sous chef Nancye Pirini, and the front of house team led by Jenny Kihfuss-Luey, assisted by Gregory Maillard and Ann Lau, we wish you a very warm welcome.

Cheers



Peter Gordon

Starters

A choice of:

Pumpkin, kawakawa and ginger tortellini
on creamy cauliflower purée with parsnip crisp

Cured kingfish sashimi
with dried miso, avocado crème fraiche puree, guindilla chillies, baby chives, and ginger shallot dressing

Five hour braised wagyu shortrib
with braised ox tongue, Savoy cabbage, butternut puree with Riesling verjus and minted carrot ribbons

Mains

A choice of:

**Strudel of mushrooms and horopito
potato gnocchi**

with truffle cream, roasted golden beetroot,
feta and watercress salad

Prawn and tofu crusted Akaroa salmon

on ginger roast yams, sautéed spinach with
miso beurre blanc

Crispy roast pork belly

on apple mustard mash and braised silverbeet
with rhubarb chutney

Smoked and seared grain fed Angus beef fillet

with Parmesan and coriander crust, oxtail,
butter bean and shallot ragout, caramelised
endive and honey glazed parsnips

Desserts

A choice of:

Peanut butter parfait

with coconut sorbet, lemongrass jelly, toasted
banana marshmallows,
curry crumble and passion fruit

Chilled rhubarb consommé

with tapioca pearls, yuzu jelly, sake lime
granite and rhubarb water

dine cheese selection

served with fig, whiskey and walnut chutney,
walnut bread and oatcakes