

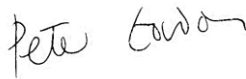
2 Course Theatre Menu

\$60 per person

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

On behalf of myself, Head chef Mark Harman, Sous chef Mark Arunsaphai, and the front of house team led by restaurant manager Jenny Kiihfuss-Luey, assisted by Gary Armstrong, we wish you a very warm welcome.

Cheers



Peter Gordon

Starters

A choice of:

Seared Raukumara wild venison

spiced peanut sauce, cucumber chilli pickle, black rice crisp

Yellowfin tuna tataki

green papaya and mango salad, coconut tuile wasabi tobiko, orange sesame dressing

Zany Zeus ricotta and watercress tortellini

mustard-fruit beurre noisette, parmigiano, crispy herbs

Mains

A choice of:

Tempura spicy dahl stuffed inari pocket
spinach sesame roll, kumara curry leaf
salad, cauliflower lemongrass raita

Leigh Fisheries Day–Boat fish
grilled asparagus, spinach, broccolini,
wasabi salsa verde, gaufrette potatoes

**300 day grain–finished Wakanui Angus
beef fillet**
garlic potato puree, shaved ox tongue,
crispy fried onion, smoked tomato
compote

Desserts

A choice of:

Coconut tapioca
mango, passionfruit, avocado yuzu
sorbet, macadamia tuile

Valhrona Manjari chocolate terrine
crème de cacao jelly, pineapple, popcorn
ice cream, cocoa paper

dine cheese selection
served with fig, whiskey and walnut
chutney, walnut bread, oatcakes