

Tapas Selection

Roast eggplant, tomato & coriander dip w toasted ciabatta

Squid w citrus pepper & chermoula sauce

Bruschetta w tomato, garlic & coriander salsa topped w prosciutto

Moroccan chicken tulips w aromatic sprinkle & saffron yoghurt

Gorgonzola, marinated figs, honeycomb w bread

Herb & chilli meatballs w tomato ragu

Then a choice of

Beetroot salad w rocket, pear, witloof, blue cheese, green beans, walnuts & balsamic dressing

Harissa marinated NZ lamb fillet salad w mixed greens, sumac roasted carrots, cos, feta, mint, pea, pomegranates w a mint dressing

Chicken risotto w saffron, chives, lemon, herbs & crème fraiche

Mushroom risotto w baby spinach, Italian parsley & truffle oil

Pappardelle w marinated chicken, mushrooms, sage, jus & pangrattato

Roast tomato & feta cheese tart w roast shallots, broccoli, confit garlic chargrilled baby carrots & peperonata

New Zealand grain fed Eye fillet on kumara & spinach gratin w sautéed vegetables, béarnaise sauce & jus

Confit pork belly w apple puree, ham & mozzarella croquettes, celery & apple slaw & red wine jus

Fish of the day

Accompanied by

Greek salad - Mixed tomatoes, cucumber, olives & feta w balsamic dressing

Duck fat potatoes

\$65 per person