

VALENTINES DAY DINNER | 14 FEBRUARY

ENTREE

TOFU/TUNA TATAKI (V, DF, GF)

TOGARASHI, TRUFFLE CREAM, CHIVES, CAULIFLOWER, TWICE COOKED POTATO (GF)

BACON CHILLI, SOUR CREAM, WASABI BUTTER

MAINS

SEARED LAMP RUMP | FRIED PARSNIP, ORANGE CHIMICHURRI, FRESH
HERBS, PICKLED PLUM

POACHED FISH | MUSHROOM BROTH, PICKLED TURNIP (GF, DF)

KOHLRABI SCHNITZEL | FENNEL SLAW, SALSA VERDE, CURRY LEAF,
LEMON (V, GF)

SIDES

GRILLED ASPARAGUS

SMOKED CHEESE, FERMENTED CHILLI

DESSERTS

CREME BRULE | BROWN ICE CREAM, RHUBARB

CHOCOLATE FONDUE | LIME CURD, WALNUT CRUMB

LIME GIN SORBET | LIME, RASPBERRY

NZ WHISKEY TRUFFLE GIFT 1PP

