

## **Entrée**

Tomato and Feta Bruschetta with Balsamic Pearls  
15

Lochmara Ceviche  
17

Vanilla Confit Duck  
with Chinese Pancakes, Scallions, Cucumber  
and Hoisin Sauce  
21

Kutai Tasting Platter  
A selection of Local Mussels  
Moules Mariniere Lime and Chervil Marinated Hot Smoked Chilli  
and Soy with Cold Smoked Mousse  
23

## **Mains**

South Island Eye Fillet with Dauphinoise Potatoes, slow roasted Tomato,  
bacon wrapped beans, Horseradish Mousse and Port Jus  
37

Marlborough Salmon with a Pea and Potato Cake,  
Broccolini with a Lemon Hollandaise  
38

Char grilled wild caught Venison with Galette Potato, Braised Red  
Cabbage and RedCurrant Jus  
35

Snapper Fillet garnished with Potato Scales, Char Grilled Asparagus and  
Hasselback Agria

## **Dessert**

Classic Crème Brulee with Biscotti

13

Chocolate Tasting Platter Home-Made Macaroon, Chocolate Fondant &  
Chocolate Mousse

17

Seasonal Fruit Crumble with Crème Anglaise and French Vanilla  
Ice Cream

15

New Zealand Ice Cream Trio with Berry Coulis and Shortbread

13

Affogato with Ritual Espresso

13

add Frangelico

21