

Formal plated

As at 01 April 2026. Menus subject to change.



(df) Dairy Free | (gf) Gluten Free | (n) Contains nuts | (v) Vegetarian | (vg) Vegan

Formal Plated - Entree

- Seared beef carpaccio, mushroom tapenade, watercress, truffle mayo (df | gf)
- Confit duck rilette with beetroot, mandarin and pistachio salad (df | gf)
- Cured salmon gravlax, fennel and apple salad, creme fraiche, pea shoots (gf)
- Marinated zucchini, fresh mozzarella, basil dressing, toasted pinenuts, and shaved pecorino (v, gf) (gf | n | v)
- Beetroot carpaccio, compressed green apple, coconut labneh, sunflower seed granola (gf | vg)

Formal Plated - Mains

- Eye fillet of beef roasted with mustard and thyme, crushed beef tallow potato, tarragon and shallot butter, miso roasted onions, pinot jus, served with seasonal vegetables (gf)
- Free range chicken breast, lemon spinach and pancetta risotto, roasted vine tomato, candied almonds, served with seasonal vegetables (gf | n)
- Slow cooked spiced lamb shoulder, kumara puree, honey roast carrot, date jus (df | gf)
- Market fish, preserved lemon and caper potato rosti, pea crush, fennel, served with seasonal vegetables (gf)
- Free range pork belly, with chicharon, purple kumara fondant, paprika and bell pepper romesco, served with seasonal vegetables (gf | n)
- Duck leg confit, celeriac fondant, caramelised apple with wilted spinach (gf)
- Slow cooked butternut, spinach dahl, crispy onion, coconut tahini and lemon dressing, served with seasonal vegetables (gf | vg)

Formal Plated - Desserts

- Chocolate and cherry black forest mousse cake with vanilla ganache and dried cherry (gf)
- Yuzu panna cotta with mandarin, honeycomb yuzu mousse and sesame crumble (gf)
- Tangy lemon curd, caramelised pastry shards, with a soft and a crunchy meringue
- Raspberry mousse, hazelnut financiers, lychee and rose flavours (gf | n)
- Chocolate, raspberry and pistachio bar with whipped coconut and pistachio praline (gf | n | vg)
- Apple mille feuille : Layers of thinly sliced apple with flaky puff pastry, salted caramel, whipped coconut