

VALENTINE'S DAY MENU AVAILABLE 10-14 FEBRUARY, 2023

Starter

Textures of Heirloom Tomatoes

Confit vanilla and herb cherry tomato, seasonal deconstructed Heirloom tomato served with fresh basil, balsamic reduction & buffalo mozzarella

Or

Silver Fern Farms Beef Carpaccio
Herb and citrus crusted Silver Fern eye fillet served with balsamic dressed roquette, toasted pine nuts and shaved pecorino

Main

Akaroa Salmon Wellington

Akaroa Salmon with sorrel pesto & puffed pastry served with prosciutto macaire potatoes, lemon butter Romanesco and white wine oyster sauce

Or

Leelands Lamb Rump

Marinated lamb rump served with celeriac cream, fermented baby carrots, Evansdale blue cheese bread and butter pudding and roasted mushroom

Shared Dessert

Rhubarb crème brûlée, dark chocolate mousse, white chocolate pistachio biscotti and fresh berries