

Valentines Dinner 2018



Amuse Bouche

New Zealand Pacific oyster, Coal Pit Rose 2017 mignonette
& glass of welcome bubbles

Starter

Truffle & feta arancini/ sautéed wild mushrooms/ roquette

or

Coconut & lime blue cod ceviche/ toasted croutes

Main

Crispy skin Marlborough Sound salmon/ pea & feta
risotto/ beetroot & lemon salsa

or

Pan fried savannah eye fillet/ duck fat potato fondant/
cauliflower puree/ sautéed green beans/ pinot noir jus

or

Roasted Portabello mushroom/ herbed ricotta/ roquette
leaves/ parmesan crisp/ salsa verde

Desert

Whitestone blue cheese with a twist

or

Eton mess

\$74.90 per person