

Valentine's Day

Amuse

Goat Cheese Profiterole w Beetroot Jam, Honey & Walnut Praline

Bread

Warm Bread Roll w Smoked Butter

Entree

Beef Tartare

*w Horseradish, Mustard, Balsamic Beetroot,
Toasted Almond w Olive Soil, Rocket & Kumara Chips*

Scallops (3)

*Pea Purée, Smoked Maple Drizzle w
Balsamic Pearls & Prosciutto Chips*

Sous Vide Pork Belly

Sauteed Savoy Cabbage & Apple Mustard Glaze

Mains

Silver Fern Farm Sirloin 250gr+

*Red Wine Jus, Smoked Butter
Potato Dauphinoise w Rocket & Balsamic*

Lamb Two Ways

Twice Cooked Pressed Shoulder & Lamb Cutlets w Pink Peppercorn Sauce Boulangère Potatoes, Pea Puree w Peas & Spinach

Fish

*Pan Seared Fish In Verte Sauce W Boulangère Potatoes,
Charred Red Pepper Coulis & Asparagus w Balsamic Pearls*

Confit Duck Leg 44

Beetroot Purée, Pithivier Of Mushroom & Pate w Candied Walnuts, Beetroot & Rocket Salad

To Finish

Chocolate Lovers Melange (To Share)

*Whittakers White Chocolate Cheese Cake W Strawberries
Whittakers Milk Chocolate Pannacotta
Whittakers Saucy Dark Chocolate Brownie W Macadamia Ice Cream*

Entertained by Robbie Taylor On The Grand Piano



Valentine's Day

(Vegetarian)

Amuse

Goat Cheese Profiterole w Beetroot Jam, Honey & Walnut Praline

Bread

Warm Bread Roll w Smoked Butter

Entree

Arancini

Beetroot & Mozzarella Arancini w Feta Whip

French Onion Soup

Classic Onion Broth Soup w Gratinéed Cheese Crouton

Mains

Ratatouille Confit Byaldi

Courgette Squash Aubergine Kumara Tomato w Artichoke Stuffed Mushroom & Herbs

Buffalo Mozzarella Gnocchi

*Pesto Gnocchi, w Mozzarella, Vine Tomato, Spinach,
& Shaved Pecorino*

To Finish

Chocolate Lovers Melange (To Share)

Whittakers White Chocolate Cheesecake w Strawberries

Whittakers Milk Chocolate Panna cotta

Whittakers Saucy Dark Chocolate Brownie w Macadamia Ice Cream

Entertained by Robbie Taylor On The Grand Piano

