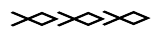




7 COURSE MENU
\$235

Focaccia with Chicken Butter



Taro with Hummus & Pesto



Chilled Cucumber & Pineapple Gazpacho
Feta Cheese, Pickled Radishes, Basil & Watercress Oil



Tasi's Oka, Whipped Avocado, Banana Crumb



BBQ Red Snapper, Charred Pak Choi, Gremolata



Glazed Lamb,
BBQ Mushrooms, Miso Isalaelu, Laupele, White Wine Sauce



Siamu Popo Treacle Tart – White Chocolate



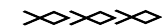
Pai Fala – Pineapple Curd, Italian Meringue

All Prices are in \$WST and inclusive of VAGST Tax



3 COURSE MENU
\$130

Focaccia with Chicken Butter



Tasi's Oka, Whipped Avocado, Banana Crumb



Glazed Lamb,
BBQ Mushrooms, Miso Isalaelu, Laupele, White Wine Sauce



Pai Fala – Pineapple Curd, Italian Meringue

All Prices are in \$WST and inclusive of VAGST Tax