



VALENTINE'S  
DINNER MENU

14 February 2024

\$130 pp

Noix de jambon

Anchovies on toast

Green olives cured with mandarin and wild oregano

Cucumber and smoked cashew cream

Heritage wheat sourdough and house made butter

*Add on 1/2 dozen oysters with Champagne and pink peppercorn granita + 40*

CHOICE OF ENTREE

Poached southern rock lobster, baby summer vegetables, shellfish and saffron broth

Warm salad of pasture-raised cockerel, slow cooked hens egg, lentil and hazelnut

CHOICE OF MAIN

Line caught hapuka and mussels, sauce of roe, turnip, fingerlime and native spinach

Braised short rib of beef, grilled leek, shiitake and smoked eggplant

Summer lettuces

Add on cheeses - from here and abroad + 30 (for two)

Rose and chocolate delice