

WE LOVE



## PURPLE GYOZA V

Mushroom & tofu gyoza, wilted green, chilli oil and coral tuile

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## WAGYU SHORT RIB GF\*

Slow braised wagyu short rib, hangi pumpkin purée, watercress and horopito breadcrumbs

OR

## TARAKIHI

Kawakawa spiced tarakihi fillets, saffron velouté, shaved fennel & red cabbage, basil oil and battered oyster

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## ÉCLAIR

Galaxy éclair and crystallised chocolate soil

V - Vegetarian | GF\* - Gluten Free option available

**TWO COURSE | \$64**

**THREE COURSE | \$74**

\*Gluten Free dishes may contain traces of gluten

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## SUGGESTED WINE MATCHES

**Cecchi Chianti, Tuscany, Italy | \$12 glass**

*Deliciously medium bodied, soft and juicy red with its lifted aromas presenting notes of red currant and raspberry bring out the depth of the spiced*

***Wagyu Short Ribs***

**La Chasse Chardonnay, France | \$12 glass**

*With soft aromatics of white flowers, peach and pear, this balanced wine compliments the delicate*

***Tarakihi*** perfectly

**GALAXY LAGOON | \$21**

White Rum, Blue Curacao,  
Blackcurrant Juice, Raspberry Cordial