



Menu subject to change seasonally

3 Course Sample Menu

Breads & dips

Freshly baked artisan breads V
Butter, Extra Virgin olive oil & dip

Entrée

Chefs soup of the day *GF

Arborio | Black Rice Risotto *GF *V

Parmesan | Bell pepper Pique | Yogurt foam

Twice cooked Free-Range Pork Belly *GF

Sous vide Peach | Juniper Mayonnaise

Mains

Preston's Local Lamb

Pulled lamb shoulder filo | Masala sous vide lamb tongue | Turmeric onion puree | Savoury nut granola | Burnt baby Onion | Rogan Jus

Sous Vide Waitoa Free Range Chicken Breast *GF

Confit chicken Winglet | Braised lettuce | wild rice | Smoked Eggplant

Paneer Coconut Pea Stuffed Field Mushroom *V *GF

Beetroot Ketchup | lentil podi | spinach Urad dal tikki | Coconut Moilee

All mains are served with seasonal vegetables

Desserts

Rose Petal Pistachio Bombe Alaska (Chef's Signature Dish)

Endless Possibilities | Stone fruit Textures

Trio of handcrafted gourmet Ice creams & Sorbet *gf

Please ask your wait staff for today's flavours

Tea & Coffee

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*gf-gluten free, V- vegetarian