

# DINNER SET MENU

\$79.50 pp. Menu is seasonal and subject to change.

- Add Garlic Bread & Warmed Olives w/ Almonds on arrival \$10pp
- Add La Michelle méthode traditionnelle on arrival for \$12.5pp



## STARTER

TUNA CEVICHE d/n/g

yellowfin tuna | pickled ginger & radishes |  
cucumber salad | yuzu dressing | smoked coconut cream

DUCK AND BLOOD-ORANGE SALAD d/g/n

confit duck breast | blood orange salsa | mandarin & kumara puree |  
pomegranate glaze | micro green salad

BURRATA v/g

fresh Italian mozzarella | heirloom tomato salad | basil vinaigrette | dukkah

## MAIN

PAELLA g/n/d

saffron & tomato risotto | sea scallops | mussels | prawns | chorizo

CHICKEN COBB SALAD n/g\*/d\*

smoked chicken breast | prosciutto | boiled eggs | pecorino romano |  
cherry tomatoes | croutons | **choice of:** creamy ranch **OR** house vinaigrette

CURRIED GOAT SAUSAGES n

kumara mash | vadouvan gravy | micro greens

RATATOUILLE n/d/g/ve

heirloom tomatoes | aubergine | courgette | capsicums | oregano oil | micro green salad

200g EYE FILLET g/n

served medium rare w/ garlic butter | shoestring fries | grilled asparagus

## DESSERT

DARK CHOCOLATE & HAZELNUT MOUSSE v

chantilly cream | dessert dukkah crumb | amarena cherries

VANILLA PANNA COTTA g/v

rhubarb syrup | rhubarb compote | pistachio praline

PECAN PIE

vanilla bean ice cream | caramel sauce

AFFOGATO v/g\*/n\*

espresso | vanilla ice-cream | biscotti | Creme de Cafe, Frangelico or Amaretto

d - dairy free g - gluten free n - nut free v - vegetarian ve - vegan \* denotes dish can be adapted on request