



**THE FEAST**

**\$190 per person**

**TO START**

House made bread, Lewis Road butter

**CANAPE**

**ENTREE**

*For the table:*

Mega Seafood Platter, scampi crudo, kingfish,  
snapper, Mt Cook salmon, yellow fin tuna,  
Queensland prawns, Cloudy Bay clams, Alaskan  
king crab,  
Coromandel green lip mussels,  
freshly shucked NZ oysters,

Fermin Serrano, Wagyu Bresaola cold cuts,  
pickles

**MAINS**

*For the table:*

Sean's Beef Wellington, prosciutto, mushroom duxelle,  
red

wine jus, Carved tableside by the Chef

*Served with:*

Duck fat chips  
Baby cos salad, radish, chardonnay dressing  
Grandma's carrots, parsley butter

**TO FINISH**

Bomb Alaska, blueberry compote

*\*Menu subject to seasonal availability and the whim of Sean*



# THE FEAST

**\$135 per person**

## **TO START**

House made bread, Lewis Road butter

## **CANAPE**

## **ENTREE**

*For the table:*

Chef's selection of sashimi market fish, fresh wasabi, organic soy

Duck liver parfait, Pedro Ximénez jelly, brioche

Caesar salad 'Moderne', 62<sup>o</sup> egg

## **MAINS**

*Your choice of:*

Savannah Angus eye fillet, 240g

Savannah Angus rib eye on the bone, 560g

Fish of the day

Smoked pumpkin risotto, fried sage (v)

*Served with:*

A selection of side dishes

## **TO FINISH**

*Your choice of:*

Valrhona chocolate marquis, peanut butter ice cream

Coconut sago, cherry sorbet, pistachio

Apple tart fin, vanilla ice cream Please allow 25 minutes

*\*Menu subject to seasonal availability and the whim of Sean*