



\$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

Culatello

Caesar salad 'Moderne', 62° 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

Raspberry dome, white chocolate and pistachio cream

Apple tart, vanilla ice cream

Please allow 25 minutes



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:

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