

Chef's Special Menu for March 2020

(\$55 Two course choice of Entrée- Mains or Mains – Desserts)

ENTRÉE

Akaroa Salmon Sashimi GF

Tuna Tartare | Daikon Salad | Wasabi

Bombay Hills Cauliflower Soup V, GF, DF, N

Almond Milk | Saffron Oil

MAINS

Pan Seared Market Fish Fillet GF

Grilled Summer Vegetables | Soft Shell Crab | Cloudy Bay Clam | Verjuice Beurre Blanc

Ocean Basket

Crispy Prawn | Calamari Rings | Lemon | Hauraki Gulf Snapper | Shoestring Fries or Salad | Tartare Sauce

DESSERT

For the Love of Bees

Our honey is sourced from our local city hive in Victoria Park



Honey & Cinnamon Mousse

Honey Crumble | Citrus Orange Creameux

Keke Tiakarete (70% Dark chocolate) GF DF V

Layered Chocolate Cake | Raspberry Sorbet