



TO START

House made bread, Lewis Road butter

CANAPÉ

ENTRÉE

For the table:

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

Mixed plate of cold cuts, house made chow chow

Caesar salad 'Moderne', 62° egg

MAINS

Your choice of:

Savannah Angus eye fillet, 240g

Savannah Angus rib eye on the bone, 560g

Mt Cook salmon, mushroom puree, sautéed mushroom

Smoked pumpkin risotto, fried sage (v)

Served with:

A selection of side dishes

TO FINISH

Your choice of:

New York baked Cheesecake, blueberry compote

Apple tart, vanilla ice cream
(Please allow 20 minutes)