

# Whitebait

DINNER | VALENTINE'S DAY | 2018

## A story of our seas

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Wellington sourdough *with seaweed butter & cultured butter*

Raw oyster *with chardonnay sorbet*

Leigh kahawai *smoked with horseradish & soda bread*

Eel tart *smoked, with fresh sorrel*

Smoked albacore *with horseradish & smoked bone broth*

Mt Cook smoked alpine salmon *cured in sauvignon blanc, dill & cultured oyster cream*

Rock crayfish *with fermented tomato bisque & venison boudin noir*

Leigh line caught snapper *with fennel barigoule, cured tomato & fennel pollen*

Preserved cherry *with parsley & goats yoghurt*

Valrhona manjari *with violet ice cream, Meyer lemon & hazelnut*

Raspberry cone *with rosemary ganache*

Lavender macaron

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Tasting menu \$165 per person

Wine match \$85 or \$105

Some dietary restrictions may be accommodated with 48 hours prior notice.  
Menu subject to change based on availability of ingredients.

