

Whitebait

AUTUMN | MARCH 2018 | LUNCH | 12 - 2:30PM

A selection from land & sea

choice of 2 courses \$75 | *beverage match* +\$45

or

choice of 3 courses \$90 | *beverage match* +\$60

Snacks

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Entree

Heritage tomatoes *cooked over wood with eggplant & kombu*

Cured wild venison *with summer berries, smoked beetroot & sorrel*

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

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Main

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

Ricotta gnocchi *with wood roasted shiitake, sweetcorn & confit leek*

Merino mountain lamb *with summer squash, mint & sheeps cheese*

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Dessert

Beetroot parfait *with blueberry sorbet & yoghurt granita*

White peach sorbet *with white chocolate, honeycomb & vanilla cone*

Cheese plate *with crackers & date salad*

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Sweet Treats

Menu subject to change based on availability.
Some dietary requirements may be accomodated with 48 hours prior notice.

