

RESTAURANT
WEEKS

Dinner Tasting Menu

Bread Course Supplement

Freshly Baked Bread (NF) with Grass-Fed NZ Butter - \$8 | Vegan /Gluten Sensitive Available +\$2

APPETISERS

Roasted Cauliflower & Truffle Cream Soup (GS, V+) - \$18

Shaved Winter Truffle, Black Truffle Oil, Toasted Pine Nuts, Flaxseed Cracker

Duo of Mushroom (GS, V+)

Fried Maitake & Oyster Mushroom, Butternut Squash, Pickled Radish, Truffle
Ranch Dressing & Garden Cress

Crispy Pork Belly (DF, NF)

Parsnip Puree, Compressed Pear Pearls, Pepitas Crumb, Honey Gel & Mustard Jus

MAINS

BBQ Beetroot (GS, V+)

Maple Scotch Bonnet Glaze, White Bean Fricassee, Hazelnut Crumb & Pastrami
Parsnips

Bourbon Glazed Wadson Hen (NF)

Roasted Butternut Squash Puree, Creamed Brussels Sprouts, Crunchy Grains, &
Tarragon Chicken Sauce

Pan Roasted Catch (Nf)

Roasted Garlic Potato Mousseline, Soy & Black Rum Dashi,
Tender Brocolini & Pickled Scallions

Brocolini (NF, V+) \$14 | Hand Cut Truffle Fries (V) \$18 | Sharp Cheddar Mac & Cheese (NF, V) \$16

DESSERT

Molten Chocolate Cake (GS, NF)

House Made Vanilla Bean Ice Cream, Chocolate Sauce

3 COURSE PRIX FIXE MENU \$69 + 20% SERVICE