

DISCOVERY DINING
EXPERIENCE

5 PLATS \$135 / \$200 WITH DRINKS PAIRING
6 PLATS \$155 / \$230 WITH DRINKS PAIRING
8 PLATS \$190 / \$270 WITH DRINKS PAIRING

DUE TO THEIR COMPLEXITY, DISCOVERY MENUS
SHOULD BE ORDERED BEFORE 8:45PM

STARTERS

A Glass Of Perrier-Jouët 'Grand Brut' Epernay, France, NV	\$28
Les Huîtres Fresh New Zealand Oyster With Forum Cabernet Shallot Dressing	<i>Priced Per Oyster</i> \$6
Or With Lemon Crème Fraîche, French Aquitaine Caviar	\$12
Le Chevreuil Sauvage "Signature Dish" 46°C Venison Short Loin With Horopito, Kelp, Wild Spinach, Wood-Ear Mushroom, Juniper Berry Jus, Freeze Dried Raspberries, Pink Pepper Meringue, Figs & Gipsy Bacon, With Pāmu Deer Milk Snow	\$32
L'Agneau Des Côtes Hay Smoked Coastal Lamb, Mills Bay Mussel Béchamel, Oyster Leaves, Beach Spinach, Wild Harvest Seaweed & East Coast Bull Kelp Chutney With Citrus Oil	\$32
Le Crudo D'Albacore Awatoru Wildfood's Signature Albacore Tuna Pastrami With Salted Pollack Roe Aioli, Cucumber, Mint, Wood Sorrel, Radish & Parmesan Oil	\$32
La Coquille Saint-Jacques Seared Atlantic Scallops, Pea Puree, Carrot Puree Black Pudding, Cumin Espuma, Pāua Salt, Tomato, Edamame, Pea Tendril & Flying Fish Caviar	\$32
Les Champignons Grilled King Brown Mushroom, Porcini & Shallot Escabeche, Wilted Silverbeet, Cream Of Charred Cauliflower, Italian Summer Truffle & Kalamata Olive Tapenade With Quinoa & Truffle Oil	\$28
Les Tortellinis Kumara & Miso Tortellini, Heirloom Carrots, Purple Dawn & Crown Pumpkin Crisp, Cream Of Roquefort	\$30
Le Fromage De Chèvre French Goat Cheese, Otaki Honeycomb, Bee Pollen, Kawa Kawa, Kapiti Frantoio, Kalamata Olive Snow, Sauvignon Blanc & Saffron Fluid Gel, Filo Pastry	\$30

AT YOUR TABLE

*Designed To Share For \$95, Carved At Your Table And
Served With Dijon Mustard & Jus*

Le Chateaubriand
Roasted Prime Cut Of Beef Fillet – Prime Angus; Aged
Grass-Fed, Canterbury Plains And West Coast Of
South Island

Carré d'Agneau
Rack Of Lamb – Coastal Lamb; East & West Coast Of
North Island

MAINS

Le Poisson Du Jour Catch Of The Day, Confit Garlic & Roast Capsicum Rouille, Buttered Courgette, Salted Aubergine With Cream Of Bisque & Lot Eight's Sweet Aroma Oil	\$49
Le Saumon Seared Ora King Salmon, Pickled Pikopiko, Sea Chicory, Soy Mirin Cured Confit Egg Yolk, Burnt Orange Butter, Parmesan Oil, Fennel & Salmon Caviar	\$49
Le Canard Pan Roasted Duck Breast, Carrot Puree, Braised Tamarillo, Crispy Kale, Freeze Dried Blood Orange, Shallot & Cabernet Sauvignon Vinaigrette With Grand Marnier & Morello Cherry Jus	\$49
La Ballotine De Poulet Chicken Roulade, Chestnut Butter & Confit Garlic Cream, Quince Paste, Pecans, Walnuts, Pepitas & Pear With Stilton Blue Cheese	\$48
Le Filet De Bœuf Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallots, Pinot Gris, Trumpet Mushroom, Jus, Lemon Curd & Puff Pastry	\$49
Les Saveurs D'Automne Triple Cooked "Ocean Beef" Short Ribs, Pistachio Sponge, Braised & Crispy Baby Leek, Foie Gras, Truffle Snow, Matcha Salt	\$48
Le Risotto Aux Oignons & Truffe Noire Arborio, Canterbury Périgord Black Truffle, Caramelised Onions & Leek Risotto, Radish, Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio	\$42
La Papillote Tofu, Tomato, Baby Carrots, Watercress, Macadamia, Pepitas, Coriander & Hummus With Coconut Oil	\$40
Les Pommes De Terre Garlic Roasted Gourmet Potatoes, Nori, Truffle Mascarpone, Chives	\$12
Le Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$12
Le Choux-Fleur Charred Cauliflower Served With Turmeric Beurre Blanc	\$12
Les Carrots Heirloom Carrots, Dukkah, Hummus	\$12
La Salade Cesar Cos Lettuce, Bacon, White Anchovies, Parmigiano Reggiano, Gherkin, Aioli	\$12
La Salade Roquette Baby Roquette, Gorgonzola, Walnut, Packham's Pear, Kapiti Evoo, Port Wine Reduction	\$12

SIDES

CHEESE

Your Choice Of Three Cheeses From "Over The Moon"
Dairy Company \$30

DESSERTS

Le Chocolat 5 Different Textures Of Dark, Milk & White Chocolate	\$18
Le Fraisier Strawberries & Cream Entremet, Hibiscus Fluid Gel, Freeze Dried Manuka Honey With White Chocolate Mousse	\$18
Le Cheesecake Au Gingembre Deconstructed Ginger Cheesecake & Cinnamon Rhubarb Gelato	\$18
L'extraordinaire Pamu Deer Milk Custard, Otaki Honeycomb, Manuka Honey Jelly, Sablé, Kawa Kawa Opaline, Quince Gel, Thyme Oil	\$18
La Poire Saffranée Linseed & Date Pudding With Saffron Poached Pear & Coconut Vanilla Sorbet	\$18

CRÊPES SUZETTE \$25
CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND
MARNIER SERVED WITH VANILLA ICE CREAM.

COCKTAIL MATCH \$15
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON.