

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

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Le Chevreuil Sauvage "Signature Dish"

46C Venison Short Loin With Horopito, Kelp, Wild Spinach, Wood-Ear Mushroom, Juniper Berry Jus, Freeze Dry Raspberries, Pink Pepper Meringue, Dry Figs & Gipsy Bacon.

La Coquille Saint-Jacques

Seared Atlantic Scallops, Confit Yolk, Romanesco Brocoli, Pickled Piko Piko, Sea Lettuce & Chicory, Oyster Leaves & Pāua Salt.

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.

MAIN COURSE

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Le Poisson Du Jour

Fresh Catch Of The Day, Du Puy Lentils, Broad Beans, Braised Silver Skin Onion, Pāua Salt, Black Cocoa Tuile, Macadamia Mornay & Lot Eight's Sweet Aroma.

Le Filet De Bœuf

Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallot, Pinot Gris, Trumpet Mushroom Jus & Lemon Curd Puff Pastry.

Le Risotto Aux Onions & Ail Noir Confit

Arborio, Black Garlic, Caramelised Onions & Leek Risotto, Radish, Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio.

DESSERT

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Petit Fours

Selection Of Sweet Delicacies

Le Chocolat

5 Different Textures Of Dark, Milk & White Chocolate

La Poire Saffranée

Linseed & Date Pudding With Saffron Poached Pear & Coconut Vanilla Sorbet.

Table Must Be Vacated By 7:00pm