

## STARTERS

A Glass Of Perrier-Jouët 'Grand Brut' Epernay, France, NV	\$28
Les Huitres Fresh New Zealand Oyster With Forum Cabernet Shallot Dressing	<i>Priced per Oyster</i> \$6
Or With Lemon Crème Fraiche, French Aquitaine Caviar	\$12
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.	\$32
Les Cocos & Coppa Fumé Woody's Free Range Coppa, Cannellini Bean, Pinto & Black Bean, Edamame, Hummus, Dukkah, Wild Flowers With Manuka Wood Smoke.	\$28
Le Thon Albacore & Ses Langoustines Awatoru's "Albacore Tuna" Pastrami, Scampi, Courgette Ribbon, Cream Of Bisque, Parmesan Oil With Salted Pollack Roe.	\$32
La Coquille Saint-Jacques Seared Atlantic Scallops, Confit Yolk, Romanesco Brocoli, Pickled Piko Piko, Sea Lettuce & Chicory, Oyster Leaves & Pāua Salt.	\$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

## MAINS

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.	\$49
Le Saumon Seared Ora King Salmon, Pickled Piko-Piko, Sea Chicory, Soy Mirin Cured Egg Yolk, Burnt Orange Butter, Parmesan Oil, Fennel, Salmon Roe With Oyster leaves	\$49
La Ballotine De Poulet Chicken Roulade, Chestnut Butter & Confit Garlic Cream, Quince Paste, Pecan, Walnuts, Pepitas, Pear With Stilton Blue Cheese.	\$48
Le Filet De Bœuf Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallot, 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 Onions & Ail Noir Confit Arborio, Black Garlic, Caramelised Onions & Leek Risotto, Radish, Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio.	\$40
La Papillote Tofu, Tomato, Baby Carrots, Watercress, Macadamia, Pepitas, Coriander & Hummus With coconut Oil.	\$40

## SIDES

Les Pommes De Terre Garlic Roasted Apache Potatoes, Nori, Truffle Mascarpone, Chives.	\$12
Le Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese.	\$12
Le Choux-Fleur Charred Cauliflower Served With Tumeric Beurre Blanc.	\$12
Les Carrots Heirloom Carrots, Dukkah, Hummus.	\$12
La Salade Roquette Baby Roquette, Gorgonzola, Walnut, Packham's Pear, Kapiti EVOO, Port Wine Reduction.	\$12
La Salade Cesar Cos Lettuce, Bacon, White Anchovies, Parmigiano Reggiano, Gherkin, Aioli.	\$12

## 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 Carré Des Bois NZ Berry Semifreddo, Marlborough Sea Salt, Pistachio Coral Sponge, Black Cocoa & Hazelnut Soil.	\$18
Le Cheesecake Au Gingembre	\$18
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	