

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 \$49
Catch Of The Day, Confit Garlic & Roast Capsicum
Rouille, Buttered Courgette, Salted Aubergine With
Cream Of Bisque & Lot Eight's Sweet Aroma Oil

Le Saumon \$49
Seared Ora King Salmon, Pickled Pikopiko, Sea
Chicory, Soy Mirin Cured Confit Egg Yolk, Burnt
Orange Butter, Parmesan Oil, Fennel & Salmon Caviar

Le Canard \$49
Pan Roasted Duck Breast, Carrot Puree, Braised
Tamarillo, Crispy Kale, Freeze Dried Blood Orange,
Shallot & Cabernet Sauvignon Vinaigrette With
Grand Marnier & Morello Cherry Jus

La Ballotine De Poulet \$48
Chicken Roulade, Chestnut Butter & Confit
Garlic Cream, Quince Paste, Pecans, Walnuts,
Pepitas & Pear With Stilton Blue Cheese

Le Filet De Bœuf \$49
Prime Angus Beef Fillet, Vine Tomato, Tarragon,
Charred Shallots, Pinot Gris, Trumpet Mushroom, Jus,
Lemon Curd & Puff Pastry

Les Saveurs D'Automne \$48
Triple Cooked "Ocean Beef" Short Ribs,
Pistachio Sponge, Braised & Crispy Baby Leek,
Foie Gras, Truffle Snow, Matcha Salt

Le Risotto Aux Oignons & Truffe Noire \$42
Arborio, Canterbury Périgord Black Truffle,
Caramelised Onions & Leek Risotto, Radish, Chives,
Italian Parsley, Buffalo Curd & Kapiti Frantoio

La Papillote \$40
Tofu, Tomato, Baby Carrots, Watercress,
Macadamia, Pepitas, Coriander & Hummus
With Coconut Oil

SIDES

Les Pommes De Terre \$12
Garlic Roasted Gourmet Potatoes, Nori, Truffle
Mascarpone, Chives

Le Gratin Dauphinois \$12
Traditional Potato Gratin With Gruyère Cheese

Le Choux-Fleur \$12
Charred Cauliflower Served With
Turmeric Beurre Blanc

Les Carrots \$12
Heirloom Carrots, Dukkah, Hummus

La Salade Cesar \$12
Cos Lettuce, Bacon, White Anchovies,
Parmigiano Reggiano, Gherkin, Aioli

La Salade Roquette \$12
Baby Roquette, Gorgonzola, Walnut,
Packham's Pear, Kapiti Evoo, Port Wine Reduction

CHEESE

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

DESSERTS

Le Chocolat \$18
5 Different Textures Of Dark, Milk & White Chocolate

Le Fraisier \$18
Strawberries & Cream Entremet,
Hibiscus Fluid Gel, Freeze Dried Manuka Honey
With White Chocolate Mousse

Le Cheesecake Au Gingembre \$18
Deconstructed Ginger Cheesecake & Cinnamon
Rhubarb Gelato

L'extraordinaire \$18
Pamu Deer Milk Custard, Otaki Honeycomb,
Manuka Honey Jelly, Sablé, Kawa Kawa Opaline,
Quince Gel, Thyme Oil

La Poire Saffranée \$18
Linseed & Date Pudding With Saffron Poached
Pear & Coconut Vanilla Sorbet

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

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