



valentine's day 2022

bread selection, soft butter

first course

cured akaroa salmon

seaweed buttermilk, pickled red radish, freeze dried mandarin **g**

or

roasted baby beetroot

whipped goat cheese, pistachio crumbs, tarragon oil **g v n**

second course

wakanui sirloin

potato gratin, charred broccolini, carrot puree, thyme jus **g**

or

akaroa salmon

burnt leeks, parsnip puree, seaweed buttermilk, baked almonds,
grilled courgette

third course

dessert trio

\$80.0 per person includes a glass of Nautilus Brut Cuvée