

Valentine's Day 5 courses Degustation

house made bread rolls, soft butter

first course

prawn macaron g df

beef bon bon

second course

duck liver parfait

fried brioche, quince chutney

third course

wakanui tenderloin

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

palate cleanser

watermelon and limoncello granita g df v

fourth course

akaroa salmon

burnt leeks, parsnip puree, seaweed buttermilk, baked almonds

fifth course

dessert trio

\$95 per person including a glass of Nautilus Brut Cuvée