



Entrées

Game bird terrine, persimmon chutney,
pistachio nut crumb, brioche toasts

Salmon ceviche, chili ginger dressing, carrot salad

Mains

Blue cod, herb crust, brown butter, crispy capers, lemon

Duck breast, pumpkin, blackened onion, thyme jus

Savannah Angus petit eye fillet, truffle potato puree, red wine jus

Upgrade to Wakanui scotch \$30

Upgrade to Robins Island 7-9 Wagyu sirloin \$50

Upgrade to A5 12+ Wagyu sirloin \$110

On the side

Asparagus w tomato hollandaise,
Jersey benne potatoes

Summer green salad

Dessert

Baked white chocolate custard, praline crumble, biscotti

Raspberry Bombe Alaska, summer berry nage

Vegetarian options available upon request