

BRUNCH MENU

TO BEGIN

FRENCH ONION SOUP

aged cheddar • crouton

SMALL PLATES

BEEF CARPACCIO

salsa verde • beetroot • shallots • parmesan

OR

MOZZARELLA

pea puree • citrus fruits • spring onion • black caviar

APPETIZERS

TEA-SMOKED SALMON

poached egg • spinach • yuzu hollandaise • blini

Or

CRISPY HENS EGG

asparagus • chorizo • celery leaves

MAINS

VENISON TENDERLOIN

celeriac puree • truffle peas • goat's cheese • port wine jus

Or

TE MANA LAMB FILLET

onion puree • sweetcorn • bacon popcorn • beetroot • salsa verde

Or

LOBSTER LINGUINI

lemon • parsley • chili • tomato • mascarpone

(add \$30)

Or

FRENCH HADDOCK

crab sauce • ponzu tomato • spring onion oil • edible flowers

DESSERT

RASPBERRIES AND MINT ICE CREAM

brownie crumble • honeycomb

OR

CHEESE PLATE

(All menu items are subject to change without prior notice. Thank you for your understanding.)

\$398 PER PERSON