

**Chef de Cuisine Matt Cook**

## **Weddings**

### **\$120 set menu**

Bread selection & olive oil

#### **Entrée selection**

Pan roasted deep sea scallops, saffron fennel,  
cherry tomatoes, almond nage

Raviolo of spanner crab, sauce verge, micro basil,  
whipped avocado, crispy capers

Seared venison short loin, soused baby carrots,  
chestnut crème, smoked medjool date

**Palate cleanser** of champagne granita,  
granny smith lemon thyme gel

#### **Main selection**

Market fresh fish, butter poached prawns, crushed peas,  
smoked bacon, cos, chervil crème.

Wakanui Blue Grain fed eye fillet, truffled onion & porcini tart,  
potato puree, spinach, red wine shallot jus

Slow roasted Hawke's Bay rack of lamb, confit shoulder,  
spiced eggplant, chickpeas, preserved lemon, lamb jus

**Sides:** Rocket & parmesan salad, greens beans  
hazelnut butter, sautéed new potatoes

#### **Dessert selection**

Chocolate Gianduja terrine, white chocolate  
espresso ganache, mandarin sorbet

Steamed treacle fig pudding, honey ice-cream,  
liquorice syrup

Black Doris plum tart, Tahitian vanilla bean ice cream,  
almond cream

**Cheese selection** with crackers grapes and quince paste

