



MOTHER'S DAY MENU

Complimentary glass of
Mumm Grand Cordon Champagne Brut

Handcrafted breads served with whipped brown butter

ENTRÉE

Salt and chilli squid
peanut miso aioli, toasted peanuts, Korean chilli

Burrata
preserved peach, pine nut crème, prosciutto, pine nut granola

Atlantic scallop
new season sweetcorn, corn bread, nduja butter

MAIN

Free-range chicken
spring greens, macadamia 'butter', truffle jus gras

Day-boat caught fish
heirloom tomato, 'puttanesca' fennel confit

Slow-cooked pork belly
nduja, summer beans, 'salsa verde'

Summer sweetcorn risotto
jalapeño, smoked crème fraîche, pork crackling

Taupo eye fillet
agria potato purée, goat's cheese, chive and truffle butter

Served to the table

French fries
Leaf salad, Lot 8 citrus oil, shaved radish, puffed grains
Slender stem broccoli, blue cheese butter, toasted hazelnuts

DESSERT

Feijoa cheesecake + sorbet
coconut cremeux, ginger beer, fresh coconut

Valrhona Manjari mousse
liquorice crumb, Tonka bean ice cream, whipped Valrhona dulce