



## **3 Course Paua Menu**

*from \$29.95*

### ***Creamed paua soup***

*63 degree egg, leek fondue*

### ***Paua sesame toast***

*smoked mussel + miso butter (ADD \$15)*

### ***Paua agnolotti***

*seaweed, bonito broth (ADD \$10)*

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### ***Paua 'chawanmushi'***

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### ***Paua 'carbonara'***

*spaghetti, mushroom, roasted garlic*

### ***Wild caught paua***

*market fish, shiitake mushroom, squid noodle (ADD \$20)*

### ***Surf n turf***

*Taupo beef sirloin, southland creamed paua, potato terrine (ADD \$25)*

Available 12 - 4 throughout October 2018